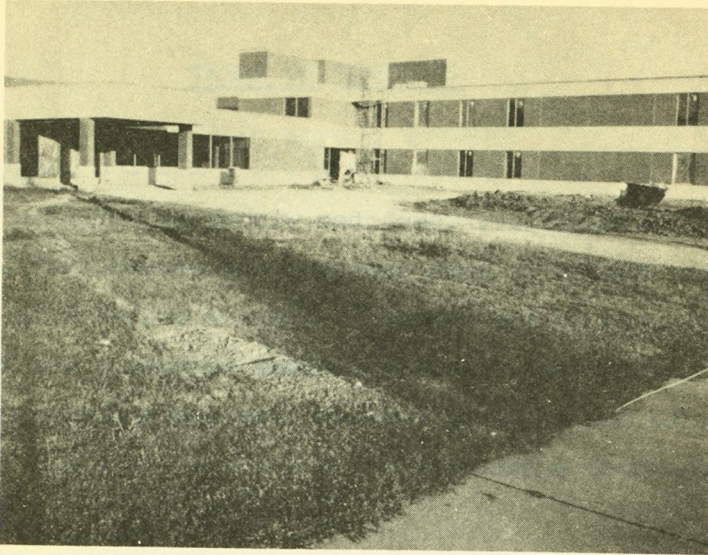


# Bethany Manor Favorites



# Story City, Iowa

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1977



BETHANY MANOR AUXILIARY

Story City, Iowa

1977

President: Mrs. Richard G. (Hannah Ann) Anderson  
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2nd Vice President: Mrs. Leslie (Jean) Jacobson  
Secretary: Mrs. Ester Wicks  
Treasurer: Mrs. Richard (Helen) Jacobson

The Auxiliary Committee wishes to extend a sincere THANKS to each and everyone of you that contributed to the Cookbook. We are grateful to you for sharing your favorite recipes with us. Our thanks, also, to the many who donated time and energy to make the cookbook a success.

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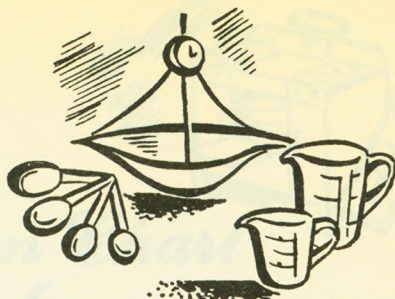
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## TABLE OF CONTENTS

RESIDENT RECIPES - - - - -	3 - 20
EMPLOYEES - - - - -	21 - 44
APPETIZERS - - - - -	45 - 50
SALADS - - - - -	51 - 66
MAIN DISHES AND CASSEROLES - - - - -	67 - 102
BREADS AND ROLLS - - - - -	103 - 122
CAKES, COOKIES AND BARS - - - - -	123 - 190
Cakes - - - - -	123 - 145
Cookies - - - - -	146 - 169
Bars - - - - -	169 - 190
DESSERTS AND PIES - - - - -	191 - 218
Desserts - - - - -	191 - 209
Pies - - - - -	209 - 218
CANDY AND MISCELLANEOUS - - - - -	219 - 228
Candy - - - - -	219 - 223
Miscellaneous - - - - -	223 - 228
FOREIGN FOODS - - - - -	229 - 248



# Weights



## and Measures

### Standard Abbreviations

t. — teaspoon  
T. — tablespoon  
c. — cup  
f.g. — few grains  
pt. — pint  
qt. — quart

d.b. — double boiler  
B.P. — baking powder  
oz. — ounce  
lb. — pound  
pk. — peck  
bu. — bushel

### Guide to Weights and Measures

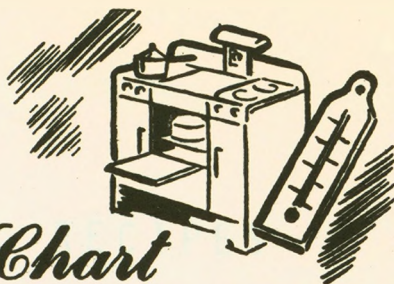
1 teaspoon=60 drops	1 pound=16 ounces
3 teaspoons=1 tablespoon	1 cup= $\frac{1}{2}$ pint
2 tablespoons=1 fluid ounce	2 cups=1 pint
4 tablespoons= $\frac{1}{4}$ cup	4 cups=1 quart
$5\frac{1}{3}$ tablespoons= $\frac{1}{3}$ cup	4 quarts=1 gallon
8 tablespoons= $\frac{1}{2}$ cup	8 quarts=1 peck
16 tablespoons=1 cup	4 pecks=1 bushel

### Substitutions and Equivalents

2 tablespoons of fat=1 ounce  
1 cup of fat= $\frac{1}{2}$  pound  
1 pound of butter=2 cups  
1 cup of hydrogenated fat plus  $\frac{1}{2}$  t. salt=1 cup butter  
2 cups sugar=1 pound  
 $2\frac{1}{2}$  cups packed brown sugar=1 pound  
 $1\frac{1}{3}$  cups packed brown sugar=1 cup of granulated sugar  
 $3\frac{1}{2}$  cups of powdered sugar=1 pound  
4 cups sifted all purpose flour=1 pound  
 $4\frac{1}{2}$  cups sifted cake flour=1 pound  
1 ounce bitter chocolate=1 square  
4 tablespoons cocoa plus 2 teaspoons butter=1 ounce of bitter chocolate  
1 cup egg whites=8 to 10 whites  
1 cup egg yolks=12 to 14 yolks  
16 marshmallows= $\frac{1}{4}$  pound  
1 tablespoon cornstarch=2 tablespoons flour for thickening  
1 tablespoon vinegar or lemon juice+1 cup milk=1 cup sour milk  
10 graham crackers=1 cup fine crumbs  
1 cup whipping cream=2 cups whipped  
1 cup evaporated milk=3 cups whipped  
1 lemon=3 to 4 tablespoons juice  
1 orange=6 to 8 tablespoons juice  
1 cup uncooked rice=3 to 4 cups cooked rice



# General Oven Chart



## General Oven Chart

Very Slow Oven	— 250° to 300°F.
Slow Oven	— 300° to 325°F.
Moderate Oven	— 325° to 375°F.
Med. Hot Oven	— 375° to 400°F.
Hot Oven	— 400° to 450°F.
Very Hot Oven	— 450° to 500°F.

### Breads

Baking Powder Biscuits	450°F. 12 — 15 min.
Muffins	400° to 425°F. 20 — 25 min.
Quick Breads	350°F. 40 — 60 min.
Yeast Bread	375° to 400°F. 45 — 60 min.
Yeast Rolls	400°F. 15 — 20 min.

### Cakes

Butter Loaf Cakes	350°F. 45 — 60 min.
Butter Layer Cakes	350° to 375°F. 25 — 35 min.
Cup Cakes	375°F. 20 — 25 min.
Chiffon Cakes	325°F. 60 min.
Sponge Cakes	325°F. 60 min.
Angel Food Cakes	325°F. 60 min.

### Cookies

Bar Cookies	350°F. 25 — 30 min.
Drop Cookies	350° to 375°F. 8 — 12 min.
Rolled and Ref. Cookies	350° to 400°F. 8 — 12 min.

### Pastry

Meringues	350°F. 12 — 20 min.
Pie Shells	450°F. 12 — 15 min.
Filled Pies	450°F. 10 min. lower to 350°F. 40 min.

### Roasts

Beef Roast	325°F. Rare 18 — 20 min. per lb. Medium 22 — 25 min. per lb. Well done — 30 min. per lb.
Chicken	325°F. - 350°F. 30 min. per lb.
Duck	325°F. - 350°F. 25 min. per lb.
Fish Fillets	500°F. 15 - 20 min.
Goose	325°F. - 350°F. 30 min. per lb.
Ham	350°F. 20 - 30 min. per lb.
Lamb	300°F. - 350°F. 35 min. per lb.
Meat loaf	375°F. 60 min. for 2 lb. loaf
Pork Roast	350°F. 30 min. per lb.
Turkey	250°F. - 325°F. 15 - 25 min. per lb.
Veal Roast	300°F. 30 min. per lb.
Venison	350°F. 20 - 25 min. per lb.

# RESIDENT RECIPES







# RESIDENT RECIPES

## POTATO LEFSE

Pearl Hynning - Mrs. D. S. Halbakken

Boil or pressure cook potatoes to make about 6 cups of mashed potatoes. (I pressure cook a 2 1/2 qt. pressure pan full of quartered raw potatoes.) Mash very well in mixer. Add 1/2 lb. shortening, (I use 1/2 stick margarine and 1/2 stick butter) and about 2 tsp. salt. Cover and store in refrigerator 1 or 2 days.

Divide cold potatoes into 2 parts. To one part thoroughly mix in about 1/2 c. flour. Flatten this potato dough on left side of floured canvas. Cut it into about 10 to 12 pieces and roll each into a ball. Flatten a ball with hand and roll it out on the floured canvas using a covered, floured rolling pin. Roll out very thin. Lift onto hand by lifting one end with a spatula; use both hands and throw onto lefse grill. Brush flour over canvas with hand before rolling out each lefse. When lightly browned in spots, turn with a lefse stick. (I break air bubbles with end of spatula.) Lift off with stick and onto a towel. Pile each round of lefse on top of the others, always covering with the towel so they can steam.

When finished, cool lefse by separating each. Can freeze when cool. Serve slightly warm.

## MOLASSES DROP COOKIES

Matilda Wee

1/2 c. shortening	3/4 c. molasses
1 c. sugar	3 1/2 c. flour
2 eggs (well beaten)	

Sift with flour: 1 tsp. soda, 3 1/2 tsp. baking powder,  
1 tsp. cinnamon, 1/2 tsp. ginger.

## SUGAR COOKIES

Matilda Wee

1/2 c. shortening	2 1/2 c. flour
1 c. sugar	1 tsp. soda
1 egg	1 tsp. cream of tartar
Flavoring	Pinch of salt
4 T. of warm milk	

Roll dough out on floured board and cut with cookie cutter.

OATMEAL COOKIES

Mae Ford

1/2 c. white sugar	2 c. oatmeal
1/2 c. brown sugar	2 c. flour
1 c. margarine (2 sticks)	1 tsp. soda
1/2 tsp. salt	1 tsp. vanilla
2 eggs	1 c. nutmeats
1 c. raisins (boiled for 10 minutes with water to cover it should make 5 T. liquid add liquid to mixture)	2 tsp. cinnamon

SUGAR COOKIES

Anga White

Cream:

1 c. shortening (1/2 butter, 1/2 margarine)	1 c. white sugar
2 eggs (beaten)	Fg salt (1/2 tsp.)
1 tsp. vanilla	

Sift together:

2 tsp. cream of tartar	3 c. flour
1 tsp. soda	

Chill dough thoroughly - roll in balls size of a walnut -  
roll in white sugar and press down gently to make a design. Bake  
at 350° approximately 12 to 15 minutes or until nicely browned.  
4 to 5 dozen.

OLD FASHIONED SUGAR COOKIES

Minnie Mulline

2 c. sugar	Vanilla
1 c. shortening	Flour (enough to roll out on board to cut)
2 eggs	
1 tsp. soda	

Cut thin sprinkle with sugar before baking.

FILLED COOKIES

Cyrus Thompson

1 c. shortening	4 tsp. cream of tartar
5 c. flour	1 tsp. soda
2 c. sugar	1 c. sweet milk
3 eggs	

Continued Next Page.

FILLED COOKIES (Continued).

Cream shortening and sugar well. Add eggs. Beat, add dry ingredients alternately with milk to shortening mixture. Beat well. Chill dough. Roll and cut into rounds. Place teaspoon cooled filling on each round. Place another round on top. Bake.

FILLING:

1 1/2 c. dates (chopped fine)	1 c. sugar
1 1/2 c. raisins (chopped fine)	1 c. water

Cook slowly, stirring constantly until thick - about 5 minutes. Cool.

CHOCOLATE COOKIES

Iowa Blanche Moeckly

1/2 c. butter	1/4 c. sweet milk
1 c. sugar	1 tsp. soda (dissolved in milk)
1/2 c. chocolate (2 oz.) (grated) (dissolve chocolate in hot water)	Flour (to stiffen)
1/4 c. hot water	

Roll and bake. Frost with white boiled icing. These cookies are very similar to Oreos.

NO ROLL SUGAR COOKIES

Pearl Olberg

1 c. butter <u>or</u> margarine	2 1/2 c. flour
1 c. sugar	1 tsp. soda
1 egg	1 tsp. cream of tartar
1 tsp. vanilla	

Cream butter and sugar, add egg and vanilla. Sift dry ingredients add to creamed mixture. Take spoonful of dough size of walnut, place on lightly greased cookie sheet, flatten with patterned glass dipped in sugar. Bake 8 to 10 minutes 350°.

MY COOKIES

Marjorie Danielson

1 c. white sugar	1/2 tsp. soda
1 c. brown sugar	1 tsp. baking powder
1 c. shortening (melted)	2 c. quick oats
2 eggs	2 c. Angel Flake coconut
2 1/4 c. flour	1/2 c. pecans (chopped)
1/2 tsp. salt	1 tsp. vanilla

Continued Next Page.

## MY COOKIES (Continued).

Mix sugars and shortening. Add eggs one at a time. Add rest of the ingredients. Drop by spoonfuls. Bake at 375° until brown - about 10 minutes.

OATMEAL COOKIES

Mrs. Clara Hoff

1 c. sugar	1 tsp. vanilla
1 c. shortening	1/2 tsp. nutmeg
2 eggs	Pinch of salt
5 T. liquid from raisins	1 tsp. soda
1 c. raisins	2 c. flour
1/2 c. nuts	2 c. oatmeal
1 tsp. cinnamon	

Boil raisins in water to cover for ten minutes. Cool. Add soda to liquid from raisins. Otherwise mix all together in order given and drop by teaspoon about 1/2 inch apart on greased baking tin.

OATMEAL COOKIES

Mrs. Martha Nelson

1/2 c. Crisco	2 c. flour
1 c. sugar	1 tsp. soda
2 eggs (beaten)	1 tsp. cinnamon
1/4 c. milk	1/4 tsp. salt
2 c. oatmeal	1 c. raisins

Cream Crisco and sugar. Add beaten eggs and milk. Sift flour, soda, salt and cinnamon together and add; then the oatmeal and raisins.

FATTIGMAND BAKKELSE

Sadie Hauk

3 egg yolks	1 tsp. rum flavoring
1 whole egg	1 tsp. vanilla
1/2 tsp. salt	1 c. flour
1/4 c. powdered sugar	

Heat deep fat (at least 2 inches deep) to 375°. Beat egg yolks, whole egg, and salt together until very stiff (about 10 minutes). Blend in powdered sugar and flavorings thoroughly. Measure flour by dipping method. Add flour, mix thoroughly. Knead dough on floured covered cloth board until surface is blistered.

Continued Next Page.



FATTIGMAND BAKKELSE (Continued).

Divide in half. Roll very thin. Cut with knife or pastry cutter into (4 x 2) diamonds. Make 1 inch slit in center. Draw large part of diamond through slit and curl out in opposite direction. Fry until delicately brown on both sides. Drain on absorbent paper. Sprinkle with powdered sugar before serving. Makes 2 to 3 dozen.

KRUMKAKE

Thea Mehle

3 eggs	1 c. sugar
1/2 c. butter <u>or</u> margarine (melted, cooled)	1 to 2 T. cornstarch (in cup then fill cup to level full of flour)
1 tsp. vanilla	

Beat eggs slightly with hand beater or slow on electric mixer. Then stir in (by hand) the sugar and cooled melted butter or margarine. Add the flour. If too thick add a teaspoon or so of water. Bake on Krumkake iron. Roll on stick. This makes about 36. The recipe may be doubled. Store in an airtight container in a cool place. ■

MOLASSES CRINKLES

Cornelia Rod

1 c. sugar	1 tsp. cinnamon
2/3 c. shortening	1/4 tsp. cloves
1 egg	1/2 tsp. nutmeg
1/4 c. sorghum	1/2 tsp. ginger
2 c. flour	1/2 tsp. salt
1 1/2 tsp. soda	

Roll into balls and roll in sugar. Do not flatten. Bake at 350°.

SOUR CREAM COOKIES

Bertha Elvik

2 c. sugar	1 T. lemon extract
2 c. butter <u>or</u> oleo	Flour (use as much flour as needed to get the mixture to stick together) (over 4 cups)
1 c. sour cream	
2 eggs	

Bake at 350° for 8 to 10 minutes.



ANGEL BISCUITS

Mae Ford

2 1/2 c. flour	1/2 c. shortening
1 tsp. baking powder	1/4 c. warm water
1 tsp. salt	1 pkg. dry yeast
1/4 c. sugar	1 c. buttermilk

Dissolve yeast in the 1/4 c. warm water, set aside. Mix the dry ingredients. Cut in the shortening. Stir in buttermilk also the yeast. Blend thoroughly. Dough can be refrigerated or made into biscuits. Turn on floured board and knead lightly as for regular biscuits. Roll out and cut with a biscuit cutter and place on a greased pan.

Let the biscuits rise slightly. Pop in 400° oven until lightly browned.

OLD-FASHIONED RAISIN BARS

Mabel Manning

1 c. raisins	1 c. water
1/2 c. salad oil <u>or</u> shortening	1 c. sugar
1 egg	1 3/4 c. flour
1/4 tsp. salt	1 tsp. soda
Nuts (optional)	Nutmeg, cloves, cinnamon

Combine raisins and water. Bring to boiling and remove from heat. Stir in salad oil. Cool to lukewarm. Stir in sugar and egg. Add dry ingredients into mixture. Bake at 375° about 20 minutes. Cut in bars and roll in powdered sugar.

SUNSHINE CAKE

Josie Frankenberger

1 1/2 c. flour (sifted)	1 c. sugar (beat in gradually)
2 tsp. baking powder	1/2 c. boiling water (blend in slowly)
1/2 tsp. salt (sift dry ingredients and set aside)	2 tsp. vanilla
6 egg yolks (beat until very thick and lemon colored)	1 tsp. lemon flavoring

Quickly blend in dry ingredients - pour into layer pans. Bake at 350° until top springs back when lightly touched. Let cool upright 8 to 10 minutes - then remove.

Old age needs so little, but needs that little so much.

APPLESAUCE CAKE

George Satre

1 1/2 c. sugar	2 eggs
1 c. shortening	2 tsp. soda (dissolved in little water)
1 c. raisins	1 tsp. cinnamon
1 1/2 c. sour applesauce	1 tsp. nutmeg
2 c. flour	1 tsp. cloves
1/2 c. nuts	

Cream shortening and sugar; add eggs, applesauce and soda dissolved in water. Add flour and spices and last raisins and nuts. Bake in moderate oven 350°.

DATE CAKE

Anna Knudson

I:

Cook and cool:

1 c. dates	1 c. boiling water
1 tsp. soda	

II:

1 c. brown sugar	1/2 tsp. salt
1 T. butter	1/2 c. nutmeats
1 egg	1 tsp. vanilla
1 tsp. baking powder	

Add first mixture.

III: TOPPING

2 T. shortening	1/4 c. sugar
1/4 c. flour	1/2 c. nuts

Bake (9 x 13) - 350° for 50 minutes.

SPONGE CAKE

Jeanette Olson

3 eggs (beat until fluffy)	1 1/2 c. flour
1 c. sugar	Salt <u>and</u> vanilla
2 tsp. baking powder	1 c. boiling water (add last)

Mix - bake at 300°.

I baked a special chocolate cake  
 It's just as light as a feather.  
 But I must be very careful when  
 Transporting it, in windy weather.

CHOCOLATE CAKE

Pearl Olberg

1 T. butter <u>or</u> margarine	1 c. sour milk
1 c. sugar	1 c. flour
1 egg (well beaten)	3 T. cocoa
1 tsp. soda (mixed with sour milk)	Salt

Cream butter and sugar, add egg and sour milk. Sift flour, cocoa and salt. Add gradually to butter mixture beating well after each addition. Bake in loaf or layer pans. 350° oven.

POPPY SEED CAKE

Sigurd Knaphus

1 yellow cake mix (can be orange, coconut, lemon, etc.)	1/2 c. oil
1 box instant coconut pudding	4 eggs
1 c. hot water	1/4 c. poppy seeds

Put together and beat for 4 minutes. Use bundt pan and bake 50 minutes at 350°.

CARAMEL BROWNIES

Lillian Davis

1 pkg. Kraft caramels	3/4 c. oleo (melted)
1/3 c. Pet milk	1/3 c. Pet milk
1 pkg. German chocolate cake mix	1 c. nuts
	1 c. chocolate chips

Combine caramels and 1/3 c. Pet milk until melted - set aside, keep warm. Combine by hand chocolate cake mix, oleo, 1/3 c. Pet milk, nuts. This will be thick. Put scant half into (9 x 13) pan. Bake 6 minutes at 350°. Remove from oven and sprinkle 1 c. chocolate chips on top. Pour caramel mixture over top.

Sprinkle rest of cake mixture on top and spread as evenly as possible with spatula.

Bake 350°, 15 to 18 minutes.

Cool by placing in refrigerator to set caramel - (three hours or more) otherwise will be sticky.

Just about the time you think you can make both ends meet, somebody moves the ends.

FROSTED CREAMS

Martha Johnson

- |  |                 |
|--|-----------------|
| 1 1/2 c. white sugar                   | 1/2 tsp. salt   |
| 2 T. margarine                         | 1 tsp. vanilla  |
| 2 eggs (mixed with 1 c.<br>sour cream) | 1 tsp. cinnamon |
| 1 1/2 c. <u>plus</u> 1 T. flour        | 1/2 c. raisins  |
| 1 tsp. soda                            | 1/2 c. nuts     |

Mix ingredients in order. Spread in bar pan. Bake at 350° oven 25 minutes.

LEMON PIE

Celia Nelson

- |                     |                   |
|---------------------|-------------------|
| 1 pie shell (baked) | 3 T. water (cold) |
| 2 small lemons      | 1 1/4 c. sugar    |
| 4 eggs (separated)  |                   |

Combine egg yolks, beaten, lemon juice and grated rind of 1 lemon and sugar. Cook in heavy pan or double boiler.

Beat egg whites, add 1/2 c. sugar and beat. Combine 1/3 of egg white mixture with hot custard. Use rest for meringue and brown in oven.

SOUR CREAM RAISIN PIE

Joe Hill

- |                     |                  |
|---------------------|------------------|
| 1 1/2 c. sour cream | 1 c. sugar       |
| 2 eggs              | 1 T. flour       |
| 1/2 tsp. cinnamon   | 1 1/2 c. raisins |
| 1/2 tsp. nutmeg     |                  |

Mix sour cream, beaten eggs and raisins. Add sifted dry ingredients. Bake in two crust pie for 15 minutes at 425° and lower temperature to 350° and bake 25 minutes longer.

CUSTARD PIE

John Britson

- |                          |                                     |
|--------------------------|-------------------------------------|
| 4 eggs (slightly beaten) | 1 tsp. vanilla                      |
| 3/4 c. sugar             | Nutmeg (sprinkled on top of<br>pie) |
| 1/2 tsp. salt            |                                     |
| 3 c. sweet milk          |                                     |

Bake 30 to 40 minutes 400° in unbaked pie crust.

PUMPKIN PIE

Mrs. Sevde

1 1/2 c. pumpkin (cooked)	1 tsp. cinnamon
1 c. sweet cream	1 tsp. ginger
1 c. boiling milk	3 eggs (well beaten)
1 c. sugar	A little salt

RHUBARB DELIGHT

Mrs. Marla Shade

5 c. rhubarb (finely cut)	1 c. crushed pineapple (drained)
4 c. sugar	1 box Jello

Cook the rhubarb, sugar, and pineapple until clear. Remove from stove and add 1 pkg. Jello, any flavor. Strawberry is very good. Mix well and fill jam jars. Maybe stored in the refrigerator until used or seal them with paraffin.

MAPLE BAVARIAN CREAM

Ralph Stanley

1 c. maple syrup (or maple flavored syrup)	1/2 tsp. maple flavoring
3 eggs (separated)	1 c. cream (whipped) <u>or</u> 1 pkg. whipped topping mix prepared
1 T. unflavored gelatin	1 c. nutmeats (broken)
1/4 c. cold water	

Bring maple syrup to a boil; boil 1 minute. Pour slowly and whip into the slightly beaten egg yolks. Place mixture in double boiler over hot water, cooking and stirring occasionally, until slightly thickened. Dissolve gelatin in cold water and add to hot syrup mixture. Stir in flavoring. Cool. Mixture will thicken as it cools. Fold into whipped cream or topping mix. Fold in stiffly beaten egg whites and nuts. Pour into dish or individual dessert dishes and chill. Serves 8.

RHUBARB TORTE

Mildred Hermanson

1 c. flour	1 1/2 c. sugar
5 T. powdered sugar	3 T. flour
1/2 c. butter <u>or</u> oleo	3/4 tsp. salt
2 eggs	1/2 c. coconut
3 c. rhubarb (diced)	

Continued Next Page.



## RHUBARB TORTE (Continued).

Blend flour, powdered sugar and shortening. Pat into a (9 x 9) pan. Bake 350° for 10 minutes. While this is baking - beat egg whites until stiff - add yolks. Pour sugar, flour, salt and coconut over cut up rhubarb - add egg mixture. Pour over baked crust. Bake until brown and rhubarb tender - about 35 minutes in 350° oven.

APPLE GOODIE

Anna Knudson

I:

3 c. apples (sliced)	1 T. flour
1 c. sugar	1/2 tsp. salt

II: Topping:

3/4 c. oatmeal	1/4 tsp. soda
3/4 c. flour	1/4 tsp. baking powder
3/4 c. brown sugar	1/3 c. butter (melted)

Bake (9 x 9) 350° for 45 minutes.

KRINGLA

Annie Mae Vold

1 1/3 c. sugar	1/4 c. butter
1 box commercial sour cream	3/4 c. buttermilk
Vanilla flavoring	Lemon flavoring
1 1/2 tsp. baking soda	3 1/2 to 4 c. flour (or more)
Nutmeg	2 1/2 tsp. baking powder
1 tsp. salt	

KRINGLA

Mae Ford

1 c. sugar	1 tsp. vanilla
1/4 tsp. salt	1/4 tsp. nutmeg
1 stick margarine	3 c. flour
2 egg yolks	1 tsp. soda
1 box sour cream = 1 cup	2 tsp. baking powder
1/4 c. buttermilk	

Refrigerate overnight. Bake at 400° or 450° for 5 minutes or more.

Home should be more than a filling station.

KRINGLA

Isabelle Madson

1 c. sugar	2 1/2 tsp. baking powder
1/2 c. butter <u>or</u> margarine	3 c. flour
1 egg	1/4 tsp. salt
1 c. buttermilk	1 tsp. vanilla
1 tsp. soda	

Mix sugar, butter, and egg (unbeaten) add buttermilk and soda then 3 c. flour, salt, baking powder and vanilla. Knead it on a well floured board using about another 1/2 c. of flour, then leave it in the refrigerator overnight. Cut in strips and in desired shape. Bake in oven at 475° (about 5 to 7 minutes). Bake until brown on bottom then place under broiler until tops are light brown.

Watch these carefully they bake rapidly.

Remove kringlas from cookie sheet and put a damp cloth over them or they may be brushed lightly with cold water to keep them soft.

KRINGLA

Carrie Hulderson

2 c. sugar	1 tsp. salt
1 stick margarine	1 tsp. soda
2 eggs	1 tsp. vanilla
2 cartons (1/2 pt. cartons)	
sour cream	

Mix well in order given and add 5 c. flour, 2 tsp. baking powder. Mix well refrigerate overnight turn out on floured pastry cloth form into figure 8's bake at 400° for 8 to 10 minutes.

KRINGLA

Jeanette Olson

1 c. sour cream	2 tsp. baking soda
1 c. sour milk	Salt <u>and</u> vanilla
Butter (size of an egg)	4 c. (level) flour
1 c. sugar	2 tsp. baking powder

Add 2 tsp. soda to milk and cream. Blend ingredients. Roll out and bake 400°.

A word of advice -- don't give it!

KRINGLA

Margaret Mortvedt

1 c. sugar plus 2 T.  
Cream together.

1/2 stick oleo

Add:

1 egg (beaten)

3 tsp. baking powder

1 c. sour cream

1 1/2 tsp. vanilla

1 c. buttermilk

3 1/2 c. flour

2 tsp. baking soda

1 1/2 tsp. salt

Cream together sugar and oleo. Add beaten egg. Add baking powder to buttermilk. Sift dry ingredients alternately with buttermilk mixture. Refrigerate overnight. Knead lightly - roll on floured board. Bake at 475° - 7 minutes.

LEFSE

Ragnhild Jacobson

8 c. flour

2 tsp. salt

3 c. sweet milk

5 T. vegetable shortening

1 c. Half and Half cream

4 T. sugar

In saucepan put milk, cream, shortening, sugar. Heat to rolling boil. Pour over flour and salt mixture. Mix well. Form into balls and roll out very thin. Bake on grill on one side, then turn, bake on other side.

SPICED MASHED SWEET POTATOES

Louise Mueller

Mix together:

3/4 c. sugar

1/2 tsp. nutmeg

1 tsp. (scant) salt

1/4 tsp. cinnamon

Mash:

2 1/2 lb. dry pack sweet  
potatoes

Add:

Sugar and spices

2 c. milk

1/4 lb. butter (melted)

Bake in hot oven about 20 minutes or until glazed on top.

Friends are like flowers.

A perennial on whom hearts can depend.

EASY OVEN MEATBALLS

Pearl Hynning

1 1/2 lbs. ground beef	1 tsp. salt
1 c. dried bread crumbs <u>or</u>	1/4 tsp. pepper
cornflakes (crushed)	1 tsp. sage
1/2 c. milk	1 small onion (chopped)

Combine all. Shape into balls and place in baking dish. Combine 1 can mushroom or chicken soup with 3/4 c. milk. Pour over meatballs. Bake at 350° for 1 hour.

MEAT LOAF

Carrie Fatland

1 1/2 lbs. of ground beef	1 1/2 tsp. pepper
3/4 c. oats (uncooked)	1 c. tomato juice
1/4 c. onion (chopped)	1 egg (beaten)

Combine all ingredients thoroughly. Pack firmly into a ungreased (8 1/2 x 4 1/2 x 2 1/2) in loaf pan. Bake in a moderate oven (350°) 1 hour, 15 minutes. Let stand 5 minutes before serving. (8 servings)

*Lefse?* POTATO CAKES

Margaret Mortvedt

4 c. potatoes (mashed)	2 tsp. sugar
1 c. flour	Pinch of salt

Add above ingredients together. Roll out on a floured board with rolling pin. Bake on griddle or lefse iron until light brown.

APRICOT BREAD

Minnie Sanger

1 1/2 c. sugar	1 tsp. vanilla
1 T. butter (melted)	1/2 tsp. salt
1 egg	1 1/2 tsp. soda
1 c. dried apricots (cut in small pieces)	1 1/2 tsp. baking powder
	3 c. flour

Pour 1 1/2 c. boiling water over apricots. Let stand. Mix dry ingredients (sugar, flour, salt, soda, baking powder). Beat egg, add to apricots, dry ingredients, add vanilla and butter, mix well. Bake at 350° for 45 minutes. (2 small pans.)

BANANA NUT BREAD

Marjorie Danielson

- |                    |                         |
|--------------------|-------------------------|
| 1/2 c. margarine   | 2 c. all-purpose flour  |
| 1 c. sugar         | 1 tsp. soda             |
| 2 eggs             | 1/2 c. pecans (chopped) |
| 3 bananas (mashed) | 1/2 tsp. salt           |

Bake an hour in a greased loaf pan at 350°.

DATE NUT BREAD

Matilda Wee

- |                                |                                |
|--------------------------------|--------------------------------|
| 1 box pitted dates (1/2 lb.)   | 1 c. white sugar               |
| (chopped)                      | 1 tsp. salt                    |
| 1 c. boiling water (add 1 tsp. | 2 1/4 c. flour                 |
| soda and pour over chopped     | 1 tsp. (rounded) baking powder |
| dates, let cool)               | (add to flour)                 |
| 1 egg                          | 1/2 c. nutmeats                |

Bake in slow oven with increased temperature at last of baking.

DATE NUT BREAD

Carrie Twedt

- |                      |                        |
|----------------------|------------------------|
| 2 1/4 c. flour       | 1 tsp. vanilla         |
| 2 tsp. soda          | 1 1/2 c. boiling water |
| 1/2 tsp. salt        | 1 c. sugar             |
| 2 c. dates (chopped) | 1 T. butter (melted)   |
| 1 egg                | 1 c. nuts              |

Add dates to boiling water and let stand 20 minutes. Add melted butter and well beaten egg to sugar. Sift flour, soda, and salt together and add alternately with date mixture. Add vanilla and nuts. Bake in well greased pan 325° for 50 minutes.

CORN BREAD

Carrie Hulderson

- |                         |                      |
|-------------------------|----------------------|
| 1 T. sugar              | 1 1/2 T. shortening  |
| 1 egg                   | 1 c. buttermilk      |
| Mix well. Add:          |                      |
| 1/2 c. flour            | 1 tsp. baking powder |
| 1 c. corn meal (sifted) | 1/2 tsp. salt        |
| 1 tsp. soda             |                      |

Pour in greased baking dish and bake in 350° oven for 20 minutes.

Friends are like flowers.

A perennial on whom hearts can depend.



OATMEAL MUFFINS

Henery Iverson

1 c. oatmeal	1 c. flour
1 c. buttermilk	1/2 tsp. salt
1 egg	1 tsp. baking powder
1/2 c. brown sugar	1/2 tsp. soda
1/2 c. shortening (melted)	

Soak oatmeal and buttermilk 1/2 hour. Add beaten egg, sugar and shortening. Add dry ingredients. Bake in muffin pan 375° for 15 to 20 minutes.

KOVERINE

Wilhemina Mein

1 c. whole wheat flour	1/2 tsp. salt
1 c. white flour	1/2 tsp. cream of tartar
1/2 c. sugar	2 tsp. baking powder
1/2 c. oleo or shortening	1 c. buttermilk

Measure dry ingredients. Work in 1/2 c. oleo like pie crust. Add 1 c. buttermilk. Mix all of this and put out on board and cut with small glass. Bake 12 minutes at 400°. Take out of oven and slice in two while warm and toast in slow oven 200°.

GRAPE JAM

Matilda Wee

5 lbs. grapes	5 lbs. sugar
---------------	--------------

Pick grapes from stems. Weight and wash. Mash grapes with the sugar. Cook 20 minutes after they begin to boil. Put through colander. Put in glasses while hot and seal at once with paraffin.

PICKLED STRING BEANS

Carl Erickson

6 qts. beans	4 c. sugar
1 pt. vinegar	1 T. cinnamon
1 pt. hot water	1 T. whole allspice

Cook beans in boiling salted water until tender. Drain. Heat vinegar and other ingredients. Drop beans into this solution and bring to boil. Put in jars and seal while hot. The water the beans were cooked in may be used as the water in vinegar solution.

SWEET PICKLES

Mrs. Belle G. Olson

2 gal. cucumbers (cut up)                      2 c. coarse salt  
 Add boiling water to cover. Let set for 8 days. Drain.  
 9th day pour 1 gal. boiling water over pickles.  
 10th day: pour 1 gal. boiling water over pickles plus 1 T.  
 alum.  
 11th day: add 1 gal. boiling water.  
 12th day: drain water.  
 Place following spices in bag:  
 1 1/2 dozen whole cloves                      3/4 tsp. celery seed  
 4 sticks cinnamon                              9 c. sugar  
 1/2 box whole allspice                        10 c. vinegar  
     Green food coloring (as desired)  
 Bring to boil and pour over pickles.  
 13th day: add 1 c. sugar to liquid. Bring to boil and  
 pour over pickles. Do this for 3 days.  
 On 16th day: drain off liquid and bring it to boil. Pack  
 pickles in sterilized jars. Pour hot syrup on and seal.  
 This recipe is family favorite.

GRAPE JAM WITH BEETS

Carrie Twedt

6 to 8 raw beets                                  4 c. sugar  
 1 bottle Certo                                    2 pkg. Kool-Aid  
 Use 6 to 8 raw beets, peel these like raw potatoes. Slice  
 and place in a large kettle, cover with water and boil 1 hour.  
 Drain off juice, measure 3 c. juice, 1 bottle Certo or 1 pkg.  
 Certo. Mix together in large kettle and bring to a boil. Add  
 4 c. sugar. Bring to boil 6 minutes. Remove from heat and add  
 2 pkg. unsweetened Kool-Aid. Stir until all is dissolved. Pour  
 into glasses and seal. This sets very quickly.  
 You can use strawberry, cherry or raspberry Kool-Aid.

PANTRY PLANT FOOD

Matilda Wee

1 tsp. baking powder                              1 tsp. salt peter  
 1 tsp. Epsom salt                                  1/2 tsp. household ammonia  
 Put above into 1 gallon tepid. Do not use more than every  
 4 to 6 weeks.

\* \* \* \* \*

ADDITIONAL RECIPES

## EMPLOYEES







## EMPLOYEES

COCONUT CREAM PUDDING DESSERT

Myrle Shaw

1/4 c. oleo	1 box instant coconut cream
24 Ritz crackers	pudding
1 pt. vanilla ice cream	1 c. cold milk
(softened)	Toasted coconut <u>or</u> almonds

Melt 1/4 c. oleo; add 24 crushed Ritz crackers. Pat into pie plate and bake 8 minutes 300°. Mix 1 box instant pudding and 1 c. cold milk. Stir in 1 pt. vanilla softened ice cream. Spread this over the crust. Chill. Serve with whipped cream and sprinkle with toasted coconut or almonds.

BUTTERSCOTCH CAKE

Myrle Shaw

2 c. warm milk	1 box butter brickle cake mix
1 T. salad oil	1 c. butterscotch chips
1 tsp. vanilla	1/2 c. nuts
1 egg	
1 pkg. instant butterscotch	
pudding	

Add pudding mix to liquids. Then add cake mix. Beat 2 minutes. Bake in greased (9 x 13) pan for 45 minutes at 350°. Before baking, sprinkle batter with butterscotch chips and nutmeats.

CHEESE SALAD

Mildred Zinn

1 small galss Kraft cheese	1 pkg. marshmallows (small)
1/2 c. mayonnaise	1 c. cream (whipped)
1 small can crushed pineapple	
(drained)	

Cream cheese and mayonnaise. Add pineapple, marshmallows and whipped cream. Put into pan and refrigerate. Let stand 24 hours before serving.

SALAD

Odessa Anderson

2 boxes strawberry Jello	1 pkg. frozen strawberries
2 c. boiling water	2 bananas (mashed)

Mash bananas in your salad pan. Mix with pineapple - add strawberries to Jello and mix all together.

WALDORF WHIP SALAD

Myrle Shaw

1 c. hot water in 1 box of  
lemon Jello

Add 1/2 c. Miracle Whip. Stir till dissolved. Add:

1/2 c. celery (diced)                      1/4 c. nuts  
1 c. apples (diced)                      1 T. lemon juice

Chill till partially set. Whip 1 c. Rich Whip - whipped  
(found in frozen counter). Add 2 T. lemon juice. Add to  
above mixture - chill.

NO CALORIE SALAD DRESSING

Eleanor Engstrom

1/2 c. tomato juice                      Parsley (chopped) or green  
2 T. lemon juice or vinegar                      pepper  
1 T. onion (chopped) or flakes                      Mustard

MOCK POTATO SALAD (Lo calorie)

Eleanor Engstrom

1 fresh cauliflower or 2 pkg.                      1 dill pickle (chopped)  
frozen                      1 T. dry onion flakes  
1/2 green pepper (diced)                      1 T. liquid sugar substitute  
1 tsp. parsley flakes                      3 T. mustard  
1/2 tsp. lemon juice                      3 to 4 radishes (sliced)  
1/2 tsp. Worcestershire sauce  
1 tsp. salt

Boil fresh cauliflower for 15 minutes. (If frozen cook  
according to directions.) Drain and chop. Combine all ingred-  
ients and mix thoroughly. Chill if desired. About 75 calories  
per 1 c. serving.

CUCUMBER MOLD

Eleanor Engstrom

1 pkg. (3 oz.) lime Jello                      1 T. onion (minced)  
1 c. hot water                      1 c. cucumber (peeled, diced)  
2 T. vinegar                      1/2 c. low calorie dressing  
1/4 tsp. salt

Dissolve gelatin in hot water. Add vinegar. Chill till  
practically set. Whip gelatin. Fold in cucumber, mayonnaise,  
salt and onion. Chill until firm in a mold. Approximately  
134 calories per serving.

HOLIDAY CRANBERRY SALAD

Elsie Sampson

2 boxes raspberry Jello

2 c. hot water

Add:

2 boxes (thawed) frozen  
raspberries (then they stay  
whole)

Let set completely.

TOPPING:

1/2 pt. whipping cream (not  
whipped)

3 oz. cream cheese (small size)

2 2/3 c. miniature marshmallows

Melt in double boiler, then cool before put on set Jello.

Nuts can be added to top. Can be used either as salad or dessert  
for a luncheon.

DATE DROP COOKIES

Elsie Sampson

1 c. brown sugar

1 c. dates (cut up fine)

1/2 c. shortening

1 tsp. soda (dissolved in a bit  
of water)

2 eggs (beaten)

1 tsp. salt

1 c. nuts (sift 1/2 c. of flour  
over the nuts)

Add remaining 1 1/2 c. flour - bake in moderate oven 350°,  
10 to 12 minutes. Test. This is not a large recipe so can be  
doubled.

DESSERT

Gerry Jordan

1st LAYER:

1 c. flour

1/2 c. pecans

1 stick oleo (melted)

Bake in (9 x 13) pan for 15 minutes. Let cool.

2nd LAYER:

1 pkg. (8 oz.) cream cheese  
(softened)

1 c. Cool Whip

1 c. powdered sugar

Put this over top of the first layer.

3rd LAYER:

2 pkg. instant pudding

1 tsp. vanilla

3 c. milk

Continued Next Page.

## DESSERT (Continued).

Pour over the second layer. Spread the rest of the Cool Whip over the top and refrigerate.

I use 1 pkg. vanilla pudding and 1 pkg. of chocolate pudding or else 2 pkgs. butterscotch pudding. May use 2 pkgs. cherry Jello and 2 c. boiling water. Add 2 small boxes frozen strawberries and let stand till thicken and then pour over second layer.

BUTTER BRICKLE DESSERT

Evelyn Knight

1 can (No. 2 1/2 size)	1 pkg. butter brickle cake mix
sliced peaches	1/2 c. butter <u>or</u> oleo (melted)

Pour peaches and juice in a greased (9 x 13) cake pan. Spread dry cake mix over peaches. Pour melted butter on top of cake mix. Bake at 350° oven for 40 to 50 minutes. May serve with ice cream or whipped cream.

PINEAPPLE MEAT LOAF (Lo Calorie)

Eleanor Engstrom

1 lb. lean ground beef	1 tsp. salt
1/2 lb. ground veal	1/4 tsp. paprika
3/4 c. skim milk	1/8 tsp. thyme
1 medium onion (chopped)	1/8 tsp. pepper
1 c. soft bread crumbs	3 pineapple rings
1 egg (beaten)	

Lightly grease (9 x 5 x 3) loaf pan. Arrange 3 pineapple rings at bottom. Mix all ingredients together and pack in pan. Bake 1 1/2 hours at 350°. Pour off excess juices, invert onto platter and remove pan. 180 calories per serving.

DIVINITY

Pearl Hynning

2 1/2 c. white sugar	1/2 c. water
1/2 c. white syrup	

Stir until sugar dissolves and boil until 252°.

Beat until stiff 2 egg whites. Pour syrup slowly over whites while beating. Let stand few minutes. Beat again until it holds shape and add 1 tsp. vanilla and 1/2 c. broken nuts. Drop by teaspoon on wax paper.



PARMESAN CHICKEN WINGS

Shirley Overturf

3 lbs. chicken wings	1 tsp. paprika
3/4 c. buttermilk	1/8 tsp. pepper
1 tsp. Ac'cent	1/2 tsp. ground oregano
1/2 c. flour	1/2 c. Parmesan cheese (grated)
1 tsp. salt	

Dip chicken wings into the buttermilk. Then mix flour, Ac'cent, salt, pepper, paprika, oregano and cheese. Dip from buttermilk into dry mixture. Fry and enjoy!

BARBECUED CHICKEN (Lo Calorie)

Eleanor Engstrom

1/4 c. vinegar	1 tsp. Worcestershire
1/4 c. water	1/4 tsp. dry mustard
2 T. chili sauce	1/2 tsp. liquid sweetener
1 tsp. salt	3 T. onion (grated)
1/4 tsp. pepper	1 clove garlic (minced)
1 tsp. paprika	2 (1 1/2 lb.) broilers

Preheat oven to 375°. Place chicken in baking pan. Combine all other ingredients in saucepan. Bring to a boil. Pour sauce over chicken. Bake 1 hour. 4 servings at 125 calories each.

SKINNY SHAKE CHICKEN (Lo Calorie)

Eleanor Engstrom

1 container (16 oz.)	1 T. paprika
(4 c. dry measure) bread	1 T. celery salt
crumbs (in a deep bowl)	1 tsp. pepper
1/2 c. vegetable oil	2 (2 1/2 lb.) broiler -fryers
1 T. salt	

Stir in vegetable oil till evenly distributed. Add spices. You may also add onion, garlic powder, dried herbs and lemon pepper according to your taste. Put 1/2 c. "skinny shake" in a paper bag. Moisten chicken pieces with water. Shake a few pieces at a time in a bag. Arrange skin side up in a foil lined or non-stick baking pan. Use no oil. Bake at 375° for 45 minutes. Six servings. about 244 calories each.

It's not what we give, but what we share,  
For the gift without the giver is bare.



RHUBARB COBBLER

Shirley Overturf

1/2 c. sugar	1 tsp. baking powder
Oleo (size of an egg) <u>or</u>	Pinch of salt
butter	3 c. rhubarb (cut fine)
1 c. sour milk	1 c. sugar
1 c. flour	1 tsp. nutmeg
1 tsp. soda	1 c. boiling water

Batter part: cream 1/2 c. sugar, oleo and sour milk. Sift together flour, soda, baking powder and salt. Mix well. Cut rhubarb - add sugar, nutmeg and boiling water. Mix well and pour over batter. Bake until brown, about 40 minutes 350° - 375° oven. When cooled - serve with whipped cream if desired.

CHOCOLATE SHEET CAKE

Grace Hall

1 stick oleo	1/4 c. cocoa
1/2 c. oil	2 eggs (beaten)
1 c. water	1 1/2 tsp. soda
2 c. sugar	1/2 c. buttermilk
2 c. flour	1 tsp. vanilla

Bring oleo, oil and water to a boil. Pour over mixture of cocoa, sugar and flour. Add beaten eggs, soda and buttermilk and vanilla. Bake in jelly roll pan 350° for 20 minutes.

FRUIT COCKTAIL CAKE

Mildred Zinn

1 c. sugar	1 can (Size No. 303) fruit
1 c. flour	cocktail (drained)
1 egg (beaten)	1 1/4 c. fruit juice
1 tsp. soda	1/2 c. brown sugar
Dash of salt	1/2 c. nuts (chopped)

Put sugar, flour, beaten egg, soda, salt and blend. Add fruit cocktail and fruit juice. Bake in a greased (8 x 8) pan. Sprinkle brown sugar and nuts on the top. Bake 1 hour in a 325° oven. Top with ice cream or whipped cream when cool.

LOW-CALORIE PUMPKIN PIE

Eleanor Engstrom

SKINNY PIE CRUST:

1/2 c. flour	1/4 tsp. baking powder
1/4 c. diet margarine	
1/4 tsp. salt	

Continued Next Page.

# LOW-CALORIE PUMPKIN PIE (Continued).

Work ingredients together and press into pie shell.

## PIE FILLING:

1 c. pumpkin	1/4 tsp. salt
2 eggs	1/4 tsp. cinnamon
1 1/4 c. skim milk	1/8 tsp. ginger
1/2 T. cornstarch	1/8 tsp. nutmeg
1/4 c. brown sugar	
1/4 c. sugar substitute	

Bake in skinny pie crust at 350° for 1 hour. Cut in 8 pieces. About 121 calories per serving.

## PUMPKIN BREAD

Grace Hall

3 1/3 c. flour (sifted)	1 c. Wesson oil
2 tsp. soda	4 eggs
1 tsp. cinnamon	2/3 c. water
1 tsp. nutmeg	2 c. pumpkin
1 1/2 tsp. salt	3 c. sugar

Mix flour, soda, cinnamon, nutmeg and salt in a large mixing bowl. Make a hole in middle of dry ingredients and add oil, eggs, water, pumpkin and sugar. Mix well. Put into 3 loaf pans. Bake 1 hour at 350° oven.

## REFRIGERATOR ROLLS

Odessa Anderson

2 pkg. dry yeast	1 T. sugar
1/2 c. lukewarm water	
Dissolve.	
2 c. boiling water	2 eggs
2 tsp. salt	7 c. flour
3 T. Crisco	

Add sugar, salt and Crisco to boiling water - cool to lukewarm add eggs - 4 c. flour. Knead in last 3 c. flour. Keep in refrigerator till ready to use. Make into favorite rolls and let rise.

Consider the pin - its head keeps it from going too far.

DATE NUT BREAD

Elsie Sampson

1 1/2 c. sugar	1/2 tsp. baking powder
3 T. butter (melted)	3 tsp. soda
2 eggs (beaten)	3/4 c. nutmeats (coarsely chopped)
1 1/2 c. hot water	3 c. flour
1 lb. dates (cut up)	1 tsp. vanilla
1 tsp. salt	

Pour hot water over dates and let cool. Mix rest of ingredients in order given. Drain water off dates and add to batter. Add dates last. Bake 1 hour at 350°. Yields 2 loaves.

ONION PIZZA SANDWICH

Shirley Overturf

1 1/2 lbs. sweet Spanish onions	1/2 lb. spicy ground sausage
1 clove garlic (minced)	1/4 c. pimientos (chopped)
3 T. oil	1/4 c. stuffed olives
1 can (8 oz.) tomato sauce	1 loaf French bread
3/4 tsp. oregano	6 oz. Mozzarella cheese (grated)
1 tsp. salt	Butter
1/8 tsp. pepper	

Peel and thinly slice onions. (Makes about 6 cups.) Sauté onion and garlic in the olive oil. Add tomato sauce, oregano, salt and pepper. Simmer 5 minutes. Fry ground sausage add to this pimiento, olive mixture to the onion mixture. Cut French bread in half lengthwise. Spread surface with butter. Toast in broiler. Spread toasted surfaces with onion mixture with sausage etc. Sprinkle with grated Mozzarella cheese. Place under broiler until heated thru and cheese is melted. Cut in diagonal slices to serve. Makes 8 to 10 servings.

HEALTHFUL BROWNIES

Mardell Christian

3/4 c. flour (whole wheat pastry flour)	3 eggs
1/2 tsp. baking powder	3/4 c. honey
1/2 c. butter	1 tsp. vanilla
2 squares unsweetened baking chocolate	1/2 c. unprocessed bran
	3/4 c. walnuts <u>or</u> pecans (chopped) (optional)

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## HEALTHFUL BROWNIES (Continued).

Measure flour and mix in baking powder. In a small pan or double boiler melt 1/2 c. butter with chocolate. Put eggs into a mixing bowl and beat until light and fluffy. Add honey and beat well again. Add chocolate-butter mixture, beating continuously. Add vanilla. Add flour mixture and bran slowly, beating slowly. Add chopped nuts (if desired). Beat only enough to blend. Pour into greased (8 inch) square pan. Bake at 350° for 15 to 20 minutes. Do not overbake!

CHEESE-BACON CRESCENT PIZZA

Mardell Christian

8 oz. can refrigerated	3/4 c. milk
crescent dinner rolls	1/4 to 1/2 sliced stuffed green
3/4 c. (3 oz.) Swiss cheese	olives (if desired)
(shredded)	4 oz. can (1/2 c.) mushroom
3/4 c. (3 oz.) Mozzarella	stems and pieces (drained)
<u>or</u> Monterey Jack cheese	6 slices fried bacon
(shredded)	1 T. parsley flakes (if desired)
1 egg (beaten)	
1 T. instant minced onion	
<u>or</u> 1/4 c. onion (chopped)	

Preheat oven to 375°F. Separate crescent dough into rectangles. Place in ungreased (13 x 9) pan; press over bottom and 1/2 inch up sides to form crust, sealing perforations. Sprinkle cheese over dough. Combine egg, onion, milk, olives, and mushrooms; pour over cheese. Sprinkle with crumbled bacon and parsley. Bake 22 to 28 minutes until crust is deep golden brown and filling is set. Cool 5 minutes, then cut into squares. Refrigerate any leftovers. 4 to 6 servings.

DEVILISHLY GOOD BISCUITS

Jean Jacobson

1 pkg. refrigerated biscuits	1 can (4 1/2 oz.) deviled ham
1/4 c. butter <u>or</u> margarine	1/4 c. Parmesan cheese (grated)

Snip biscuits in quarters. Arrange in 2 (8 inch) round baking dishes. Heat together butter and deviled ham; stirring until blended. Pour ham mixture over biscuit pieces being sure to coat them all - sprinkle with cheese. Bake in 400° oven for 15 minutes or until golden. Serve hot. Makes 40.



MINTS

Eleanor Engstrom

1/3 c. soft butter or oleo

(Crisco for white)

1/3 c. white sugar

1/4 tsp. salt

1 tsp. vanilla or flavoring

(can use 1/4 tsp. mint flavoring, etc.)

3 1/2 c. powdered sugar. Blend first four ingredients and add sugar. Knead. Make very stiff. Push in molds.

RAW VEGETABLE SALAD

Eleanor Engstrom

1 1/2 c. lettuce (chopped)

1/2 c. celery (chopped)

1/2 c. green pepper (chopped)

10 oz. pkg. frozen green peas

1 1/2 c. salad dressing

6 slices bacon (cooked and crumbled)

4 oz. Cheddar cheese (grated)

Layer in (9 x 13) pan: lettuce, celery, green pepper, frozen peas, pour over all salad dressing, sprinkle bacon crumbs and grated cheese over salad dressing. Set overnight in refrigerator.

BEEF BISCUIT ROLL

Ray Nielson

8 c. flour (sifted)

10 tsp. baking powder

2 tsp. cream of tartar

2 tsp. salt

8 T. sugar

2 c. vegetable shortening (chilled)

4 eggs (slightly beaten)

2 1/2 c. milk

10 lb. ground beef

Put ground beef in oven to cook after adding 2 c. of water for each pound of meat. Add 1 c. chopped onions, 4 T. all-purpose seasoning. When meat is done drain all the liquid off and save. Add 1 can cream of mushroom or cream of celery soup to the meat and put back in oven for a while on low heat.

Pat biscuit dough and about 2 feet square. Place meat on the dough about 1 inch thick. Roll up like jelly roll. Cut like a jelly roll, place on jelly roll sheet, place in preheated oven for 10 minutes at 450°.

You can't expect people to see eye to eye with you if you look down on them.



KRINGLA

Edna Knous

1 stick oleo	2 tsp. (heaping) baking powder to
1 1/2 c. sugar	5 c. flour
2 eggs	Salt
1 c. sour cream	Vanilla
2 tsp. (level) soda added	Dash of nutmeg
to 1 1/4 c. buttermilk	

Set in refrigerator overnight. Bake at 450° till slightly browning appears. Then put in broiler for a few minutes. Makes 5 dozen.

APRICOT COCONUT SQUARES

Hannah Tesdall

1 c. flour	1/2 c. margarine
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1 tsp. baking powder	
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Mix until crumbly. Add:

1 egg	1 T. milk
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Mix well and pat into (9 x 9) square pan.

Spread 8 T. apricot preserves on top.

1 egg (beaten)	1 tsp. vanilla
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1 c. sugar	4 T. butter (melted)
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1 c. coconut	
--------------	--

Bake 25 minutes at 350° or until very light brown. Cut in squares.

BUTTER PECAN ROLLS

Alice Anderson

1 pkg. yeast	1 c. milk
1/4 c. warm water	1 tsp. salt
1/4 c. shortening	3 1/4 to 3 1/2 c. flour
1 c. milk	1 egg

1/4 c. sugar	
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Soften yeast in water. Combine shortening and milk, sugar and salt. Add 1 c. flour and beat. Beat in egg, yeast and flour to make a stiff dough. Knead and let rise. Divide in half. Roll piece (12 x 8), brush with 2 T. melted oleo, 1/4 c. sugar, sprinkle with cinnamon. Roll up, slice into 12 slices. For topping into pans put 1 c. brown sugar, 1/2 c. butter, 2 T. light corn syrup. Heat slowly stirring until blended. Sprinkle 1/4 c. pecans in pans. Top with rolls. Let rise. Bake at 350° for about 25 minutes. Cool 1 or 2 minutes. Invert on rack.

SALISBURY STEAK OF HAMBURGER

Alice Anderson

1 lb. hamburger	1/4 c. bread <u>or</u> cracker crumbs
2 T. onion (minced)	1 egg
1/4 c. celery	1 tsp. salt
1 can golden mushroom soup	1/8 tsp. pepper
1/3 c. water	

Form into oval loaves about 1 inch thick. Brown in butter. Pour soup and water over the meat. Bake rather slow oven about 25 minutes. A gravy forms.

STRAWBERRY SHORT CUT CAKE

Eleanor Engstrom

1 c. miniature marshmallows	1/2 c. solid shortening
2 c. (2 pkg. 10 oz.) frozen sliced strawberries in syrup, completely thawed)	3 tsp. baking powder
	1/2 tsp. salt
1 pkg. strawberry Jello	1 c. milk
2 1/4 c. flour	1 tsp. vanilla
1 1/2 c. sugar	3 eggs

Generously grease bottom only (9 x 13) pan. Sprinkle marshmallows evenly over bottom of pan. Thoroughly combined thawed strawberries and syrup with dry gelatin set aside. No need to sift flour, spoon in cup and level off. In large mixer bowl combine remaining ingredients. Blend at low speed until moistened, beat 3 minutes at medium speed, scraping sides of bowl occasionally. Pour batter evenly over marshmallows in prepared pan. Spoon strawberry mixture evenly over batter. Bake at 350° for 45 to 50 minutes.

OVEN CARAMEL CORN

Hannah Tesdall

8 qts. popped corn	1 c. margarine
2 c. brown sugar	1/2 c. white corn syrup
1 tsp. salt	1/2 tsp. soda

Combine sugar, margarine, syrup, and salt. Boil 5 minutes, stir in soda. Pour immediately over popped corn. Put in one or two large pans and place in oven 250° for 1 hour. Stir every 15 minutes. If you like add peanuts before putting in oven. This stores nicely if kept tightly covered.

APPLE BARS

Eleanor Engstrom

2 c. brown sugar  
 3/4 c. shortening or 1/2 c.  
 Wesson oil

2 eggs  
 2 c. flour

3 tsp. baking powder  
 Pinch of salt  
 1 tsp. vanilla  
 1/2 c. nuts (optional)  
 1 c. apples (chopped)

Mix: sugar, shortening and eggs. Add dry ingredients, nuts and apples. Bake in a (9 x 13) pan at 350° for 30 minutes.

LOW CALORIE VEGETABLE SOUP

Eleanor Engstrom

1 can (46 oz.) tomato juice  
 3 c. water  
 6 beef bouillon cubes  
 1 large onion (chopped)

4 carrots (chopped)  
 4 celery stalks (chopped)  
 1/2 head cabbage (chopped)  
 1 bay leaf  
 Salt and pepper

Mix: tomato juice, water, bouillon cubes, bay leaf, salt and pepper. Add chopped vegetables. Simmer 1 hour. About 30 calories per cup.

POTATO CAKES

Alice Anderson

4 c. water (heat)  
 1/2 stick oleo  
 4 c. milk  
 1 T. salt

3 T. sugar  
 1 lb. potato flakes (Elf's  
 Idaho flakes)

Heat water and butter, sugar, salt - add milk - then flakes. Stir. Chill in uncovered container.

Take about 1/4 of dough at a time. Add enough flour to handle, knead, cut and bake. About 40 average cakes.

BUTTERMILK LEFSE

Alice Anderson

1 stick oleo  
 4 c. flour

1 T. sugar  
 1 T. salt

Cut like pie crust. Stir in:

2 c. buttermilk  
 Roll on well floured pastry cloth. Bake on grill.

MARSHMALLOW CARAMEL BALLS

Mrs. Birch (Genevieve) Fleming

1 stick margarine (1/4 lb.)  
 27 Kraft wrapped caramels  
 1/2 c. sweetened condensed  
 milk

32 large marshmallows  
 Rice Krispies (about half a  
 10 oz. bag)

Blend: butter, caramels and milk in double boiler. This takes 20 to 30 minutes. Dip a large marshmallow into caramel mixture and then in Rice Krispies. These freeze nicely. Serve with coffee and other cookies.

One can of milk makes 2 recipes. Large bag of marshmallows contains about 60 marshmallows and there are approximately 48 caramels in a bag.

SWEDISH HARD TACK

Ida Anderson

3/4 c. buttermilk  
 1/4 c. water  
 1/2 tsp. salt  
 2 1/2 c. flour

1/2 c. sugar  
 1/2 c. oleo  
 1 c. Malt-O-Meal (raw)

Mix salt and soda in liquid. Roll very thin with lefse roller. Lay on back of cookie sheet. Mark in diamond shape for breaking. Bake 350°, till very light brown.

"BUTTER" FROSTING

Carmen Jones

1/2 c. (1 stick) soft margarine 4 1/2 T. (you might need more)  
 4 1/2 c. powdered sugar

This is enough frosting for an angel food cake. Try it on Betty Crocker strawberry angel food.

SAUCEPAN BROWNIES

Chareen Valentine

1 c. sugar  
 2 tsp. vanilla  
 1 1/2 c. flour  
 4 eggs

1 tsp. salt  
 1 tsp. baking powder  
 1 c. nuts

Melt margarine and chocolate over low heat. Remove from heat. Add rest of ingredients into pan and mix well. Pour into greased (11 x 13 x 2 1/2) pan. Bake 350° for 15 to 20 minutes. Let cool 5 minutes, remove immediately. Cut as soon as out of oven.



YUMMY CHICKEN

Ida Anderson

- |                                  |                           |
|----------------------------------|---------------------------|
| 1 c. Western dressing            | 1 jar pineapple preserves |
| 1 envelope Lipton onion soup mix |                           |

Dip chicken pieces in sauce mixture and put in pan. Bake at 350°.

EASY ROLLS

Eleanor Engstrom

- |                        |                         |
|------------------------|-------------------------|
| 2 c. self-rising flour | 1 pkg. active dry yeast |
| 1 c. milk              | 4 T. mayonnaise         |
| Dash of sugar          |                         |

Dissolve yeast in 1/2 c. warm water. Add sugar to milk and mayonnaise. Add all to flour. Beat until well mixed. This will be a soft dough. Pour into greased muffin tins. Bake 10 to 15 minutes at 425°.

DATE NUT BREAD

Helen Thompson

- |                      |                        |
|----------------------|------------------------|
| 3 T. butter (melted) | 1 tsp. baking powder   |
| 1 1/4 c. sugar       | 1/2 tsp. salt          |
| 2 eggs               | 1 lb. dates (cut up)   |
| 3 c. flour           | 1 c. nuts              |
| 3 tsp. soda (scant)  | 1 1/2 c. boiling water |

Pour water over dates and cool. Combine all other ingredients and bake in 2 single loaf pans 350° - 1 hour.

CABBAGE LEMON SALAD

Jean Jacobson

- |  |                              |
|--|------------------------------|
| 5 c. cabbage (finely shredded)                 | 1/3 c. vinegar               |
| 2 medium carrots (finely shredded)             | 1/3 c. water                 |
|  | 1 c. sugar                   |
| 1 small onion (finely grated)                  | 1/4 tsp. mustard seed        |
| 1 small green pepper (finely diced) (optional) | 1 tsp. salt                  |
|  | 1 tsp. celery seed           |
| 3/4 c. salad oil                               | 1 pkg. (3 oz.) lemon gelatin |

Combine vegetables and pour oil over them. Let stand while you heat mixture of vinegar, water, sugar, mustard seed, salt and celery seed. When mixture boils, add gelatin and stir until dissolved. Cool, then pour over vegetables.

Continued Next Page.



CABBAGE LEMON SALAD (Continued).

Mix well and let stand overnight in refrigerator. (Salad keeps 2 to 3 weeks in tightly covered container.) Makes about 10 to 12 servings at around 8 cents each.

PIZZA CASSEROLE

Edna Knous

2 lbs. hamburger	2 pkg. (16 oz.) frozen noodles
1 green pepper (chopped)	1 large pkg. Mozzarella cheese
1 large onion (chopped)	(grated)
	1 small jar Ragu sauce

Brown hamburger - add green pepper and onion. Drain grease off. Add Ragu sauce. Let simmer while cooking noodles. Cook noodles and drain. In (9 x 13) greased cake pan put layer of meat mixture, noodles and cheese.

Bake at 350° until cheese is melted. About 20 to 30 minutes.

CHERRY WALNUT BARS

Clarice Fosse

2 c. flour	1 c. butter (softened)
1/2 c. sugar	

## FROSTING:

2 c. powdered sugar	2 T. cherry juice
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## TOPPING:

2 eggs <u>plus</u> 1 yolk	1 c. nutmeats
1 1/2 c. brown sugar	1/4 c. flour
1/2 tsp. baking powder	1/2 c. maraschino cherries
1 tsp. salt	

Mix flour, sugar and butter. Pat into (9 x 13) cake pan. Bake 15 minutes at 350° oven. Make topping in order as listed. Pour over crust and bake 20 to 25 minutes in a 350° oven. Cool and frost.

RUSSIAN TEA

Ida Anderson

2 c. Tang	1 envelope Wyler's lemonade mix
1 c. instant tea	2 tsp. cinnamon
2 c. sugar	1 tsp. cloves

Mix all together and keep in tightly covered jar.

BEAN, BACON, CHEESE SANDWICH

Ida Anderson

Toast slices of bread and butter.

Pork and beans

Slices of soft cheese

Bacon (fried)

Put layer of pork and beans over toasted bread. Then layer of fried bacon. Then cover with slice of cheese. Put under broiler till cheese is melted and slightly browned.

LENTIL PATTIES

Muriel Ridgway

1/3 c. walnuts (ground fine)

1 tsp. soy sauce

3 T. celery (chopped fine)

1 c. lentils (mashed, cooked)

3 T. onions (minced)

3 to 4 eggs (unbeaten)

1/2 c. bread crumbs

Mix ingredients thoroughly and drop by tablespoons in hot oil. Brown on both sides and serve with your own gravy.

COTTAGE BURGERS

Muriel Ridgway

1 c. cottage cheese

1/2 tsp. salt, sage, garlic salt

1 c. toasted bread crumbs

1 c. celery (chopped)

1 c. raw oatmeal

2 eggs

Shape into burgers after mixing. If desired, put into baking dish after frying. Add any sauce or mushroom soup. Bake 350° for 30 minutes.

CHEESE PATTIES

Muriel Ridgway

1 c. Cheddar cheese (grated)

Salt, sage, parsley (to taste)

1 c. bread crumbs

1/2 c. nuts (finely chopped)

1 medium onion (minced)

4 to 5 eggs

Mix above ingredients, let stand 5 to 10 minutes. Should be stiff but not dry. Drop by heaping tablespoons in hot oil, flatten down. Brown both sides. Put in deep frypan, cover with 1 qt. tomato juice. Cover and simmer 45 minutes. Makes 10 large patties. Serve hot or cool and slice.

Are you lonely, O my brother?  
Share your little with another!  
Stretch a hand to one unfriended,  
And your loneliness is ended.

RHUBARB COFFEE CAKE

Hannah Testall

1/2 c. margarine	1/2 tsp. salt
1 1/2 c. sugar	2 1/2 c. flour
1 egg	1 tsp. soda
1 c. buttermilk	3 c. rhubarb
1 tsp. vanilla	

GLAZE:

1/2 c. margarine	1/2 c. sugar
1/2 c. Half and Half	

Boil 3 1/2 minutes add 1 tsp. vanilla. Beat. Pour over warm cake.

Mix together and pour in well greased (9 x 13) pan. Sprinkle 1/2 c. brown sugar and 1/2 c. nuts on top. Bake 45 minutes at 350°.

DATE NUT BREAD

Annerine Knouse

1 c. dates <u>or</u> raisins (ground)	1 T. butter
1 tsp. soda	1 c. boiling water

Mix and let stand.

1 c. sugar	1 egg
2 c. flour	1/2 tsp. salt
1/2 tsp. baking powder	1 tsp. vanilla

Stir in date mixture. Add egg, vanilla, 1/2 c. chopped nuts. Bake in loaf pan 350° for 1 hour.

BUTTERMILK BROWNIES

Marie Bossard

2 c. flour	1/2 tsp. salt
2 c. sugar	
2 sticks oleo	3 T. cocoa
1 c. water	
2 eggs	1/2 c. buttermilk
1 tsp. soda	1 tsp. vanilla

Mix: 2 c. flour, 2 c. sugar, 1/2 tsp. salt. Boil 2 sticks oleo, 1 c. water, 3 T. cocoa in saucepan and add to flour mixture. Beat eggs, soda and buttermilk, vanilla, add to other mixture. Bake in greased (16 x 10) pan 350° for 20 minutes.

FRUIT BALLS (Unbaked)

Ida Anderson

1/2 lb. pecans	1/2 lb. coconut
1/2 lb. walnuts	1/2 lb. vanilla wafers
1/2 lb. dates	1/2 lb. candied fruit
1/2 lb. raisins	1/4 c. marshmallows
1/2 lb. dried apricots	1/4 lb. soft butter
1/2 lb. candied orange slices	2 tsp. vanilla

Grind all fruit and nuts. Mix all together and roll into balls. Roll in powdered sugar. Keep in refrigerator for 6 weeks before serving. Keeps indefinitely.

WALDORF WHIP SALAD

Myrl Shaw

1 c. hot water	1/4 c. nuts (chopped)
1 box lemon Jello	1 T. lemon juice
1/2 c. Miracle Whip	1 c. Cool Whip <u>or</u> Rich Whip (that is whipped)
1 c. celery (diced)	
1 c. apples (diced)	

Put 1 box lemon Jello in hot water. Add Miracle Whip. Stir till dissolved. Add celery, apples, nuts, lemon juice. Add 2 T. lemon juice to Cool Whip and add to other ingredients. Pour in mold to set.

BROCCOLI CASSEROLE (Good Dish)

Eleanor Engstrom

1 medium onion	2 pkg. broccoli (chopped)
2 c. rice	8 oz. Cheez Whiz
2 c. water	1 can cream of mushroom soup

Brown onion in small amount of oleo. Add rice, water. Simmer till liquid is absorbed. Cook broccoli till tender. Drain, add to rice mixture, add Cheez Whiz and cream of mushroom soup. Stir.

Bake at 350° for 30 minutes. This casserole freezes well.

MOCK APPLE PIE

Maxine Neilson

16 soda cracker squares	Pie shell (unbaked)
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LIQUID:

3 c. sugar	2 tsp. cream of tartar
1 c. water	

Continued Next Page.



MOCK APPLE PIE (Continued).

Break soda crackers into quarter, lay in unbaked pie crust overlapping.

Bring to boil sugar, water, cream of tartar. Cook till thick. Pour over crackers. Sprinkle with cinnamon and top with butter. Put on top crust. Bake same as regular apple pie.

CHILI

Ray Nielson

3 T. butter	1 1/3 c. condensed tomato soup
1 lb. ground beef	1 T. flour
1 large onion (chopped)	3 tsp. water
1 green pepper (chopped)	1 tsp. salt
1 can (No. 2) kidney beans	2 T. chili powder

Melt butter, add ground beef, onions, green pepper. Cook till brown. Add kidney beans, tomato soup and cook 10 minutes longer. Make a paste with flour, water, salt and chili powder and blend into the first mixture. Cook over low heat, stirring frequently - 45 minutes. Makes 8 servings.

APRICOT COCONUT SQUARES

Hannah Tesdall

1 c. flour	1 egg (beaten)
1 tsp. baking powder	1 c. sugar
1/2 c. margarine	1 tsp. vanilla
1 egg	4 T. butter (melted)
1 T. milk	1 c. coconut

Mix: flour, baking powder, margarine till crumbly, add egg and milk. Mix well and pat into (9 x 9) square pan. Spread 8 T. apricot preserves on top. Spread on top: beaten egg, sugar, vanilla melted butter, coconut. Bake 25 minutes at 350° or till light brown. Cool, cut in small squares.

KUMLA

Maxine Nielson

4 c. raw potatoes (ground)	2 tsp. baking powder
3 c. flour	1 tsp. salt

Mix well and drop by spoonfuls into ham broth and cook till done about 30 minutes.



COCONUT CREAM PUDDING DESSERT

Myrle Shaw

1/4 c. oleo	1 c. milk
24 Ritz crackers (crushed)	1 pt. vanilla ice cream
1 box instant coconut cream pudding	

Melt: oleo, add crackers, pat in (9 inch) square pan. Bake 8 minutes at 300°. Mix instant pudding and milk. (Do not put on stove.) Stir in ice cream (softened). Beat with egg beater. Spread over cracker crust. Chill overnight. Serve with Cool Whip and toasted coconut.

DIET SALAD DRESSING

Beverly Kelvick

2 T. vinegar	1/4 tsp. coarsely ground pepper
2 T. chicken bouillon	1/8 tsp. dry mustard
2 T. vegetable oil	1/8 tsp. garlic powder
1/4 tsp. basil leaves	

Combine all ingredients and shake well.

OVEN FRIED CHICKEN

Chareen Valentine

1 1/2 c. cornflakes	4 tsp. vinegar
2 tsp. salt	1 tsp. Tabasco sauce
1 tsp. paprika	1 tsp. Worcestershire sauce
2 tsp. mustard	1 c. milk

Mix cornflake crumbs, salt and paprika. Blend together in shallow bowl the mustard, vinegar, Tabasco sauce, Worcestershire and milk. Line pan with foil, dip chicken first in liquid mixture, then in cornflakes. Put skin side up. Bake 1 hour 350°. Do not cover chicken.

GINGERSNAP COOKIES

Eleanor Engstrom

1 c. brown sugar	1/3 tsp. cloves
1 egg (beaten)	2 c. flour <u>plus</u> 3 T.
4 T. molasses	1/4 tsp. salt
1 tsp. <u>each</u> of cinnamon <u>and</u>	2 tsp. (level) soda
ginger	3/4 c. shortening

Mix dry ingredients well. Cream sugar and shortening. Add egg and dry ingredients. Roll into balls smaller than an English walnut. Bake 10 minutes at 375°. Makes 4 dozen.

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GINGERSNAP COOKIES (Continued).

Lowell Tallman enjoyed making this recipe on baking days at Bethany Manor. He never had a failure and enjoyed sharing his cookies with the residents and staff. He passed away several years ago. This was his favorite recipe.

POTATO SALAD DRESSING

Ray Nielson

2 c. salad dressing	1/4 c. yellow mustard
1/2 c. catsup	2 T. vinegar

YOGURT (1 quart)

Chareen Valentine

2 T. yogurt (plain)	1 qt. milk
---------------------	------------

Scald jar, milk (hot), then cool to lukewarm. Blend in yogurt. Set jar in pan of warm water and wrap in terry towel. Set on top of warm stove - keep oven on low 4 hours.

Very good plain, or with honey, or fruit added.

PEANUT BUTTER PIE

Ray Nielson

1 pkg. vanilla pudding	2 T. crunchy peanut butter
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Prepare pudding mix, bring to boil, add peanut butter. When peanut butter is dissolved, pour into (9 inch) graham cracker crust.

HOT SANDWICHES

Ray Nielsen

1/2 lb. boiled ham (finely chopped)	1/2 c. olives <u>or</u> pickles (chopped)
1/2 lb. sharp Cheddar cheese (finely chopped)	3 T. mayonnaise
2 eggs (boiled, chopped)	1/2 c. chili sauce

Wrap in foil and heat in 400° oven 10 minutes until hot.

PIE CRUST

Ray Nielson

9 c. flour	3 tsp. vinegar
3 tsp. salt	1 c. water (you may need 2 to
4 c. shortening	3 tsp. more to mix well)
3 eggs (beaten)	

Mix flour, salt, and shortening. Add eggs, vinegar, water and mix well.

S. B. B. BISCUIT

Ray Nielson

8 c. flour (sifted)	2 c. vegetable shortening
16 tsp. baking powder	(chilled)
2 tsp. cream or tartar	4 eggs (slightly beaten)
8 T. sugar	2 1/2 c. milk

Mix well, drop on cookie sheet, bake 10 minutes at 450°.

APPLESAUCE COOKIES

Annerine Knouse

1 c. brown sugar (finely packed)	1/2 c. walnuts (chopped)
3/4 c. soft shortening	1 egg
1 c. canned applesauce	2 c. flour
1/2 tsp. soda	1 tsp. cinnamon
1/2 tsp. salt	1 tsp. vanilla
	1/2 c. raisins

Drop by teaspoonfuls onto greased cookie sheet. Bake at 375° for 12 to 15 minutes.

BARBECUPS (Serves 12)

Eleanor Engstrom

3/4 lb. ground beef (browned)	1 can (8 oz.) biscuits
1/2 c. Kraft barbecue sauce	3/4 c. sharp Cheddar cheese
1 T. instant minced onion	(shredded)
2 T. brown sugar	

Separate biscuits, press one into ungreased muffin cups, making sure dough goes up to edge of cup. Spoon meat mixture into cups and sprinkle with cheese. Bake at 400° for 10 to 12 minutes.

NOTE: We prefer this without sweet taste of brown sugar.

Mild cheese may be used in place of sharp Cheddar.

\* \* \* \* \*

## ADDITIONAL RECIPES



# APPETIZERS







# APPETIZERS

## CHEESE TREE

Lynn Engstrom

8 oz. Cheddar cheese                      1/4 c. mustard (use slightly  
 8 oz. Swiss cheese                      less unless you like it "tangy")  
 1 c. oleo

Blend in mixer. Form in shape of a cone - rough up sides with fork. Serve with snack crackers. Keep for several weeks in refrigerator.

## DIP

Mrs. Edson Murrell

8 oz. cream cheese                      1/2 c. Western or French dressing  
 1/2 c. catsup                      1 T. onion (minced)

Mix and beat with mixer or blender till smooth.

## CHEESE PUFFS

Louise Caudle

12 slices bread                      2 1/2 c. milk  
 1/2 lb. Cheddar cheese                      1/2 tsp. salt  
 4 eggs (beaten)                      Dash paprika

Fit 6 slices bread in bottom of baking dish. Cover with 1/2 lb. sliced Cheddar cheese. Put 6 more slices bread over top. Add a mixture of 4 beaten eggs, 2 1/2 c. milk, 1/2 tsp. salt and dash of paprika. Let stand 1 hour. Then bake at 325° for 1 hour.

## CHEESE BALL

Linda Lee

1 can (16 oz.) salmon                      2 tsp. onion  
 1 can (8 oz.) cream cheese                      1 tsp. horseradish  
 1 T. lemon juice                      1 tsp. liquid smoke

Mix and chill for 2 hours and then form into a ball and roll in chopped parsley and crushed almonds. Use as a spread on crackers.

## GRANOLA

6 c. oatmeal                      3/4 c. oil  
 1 c. wheat germ                      3/4 c. honey  
 1 c. nuts, coconut or sunflower seeds

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GRANOLA (Continued).

Mix and spread in roaster. Bake at 325° for 10 minutes. Stir and bake 10 more minutes.

GRANOLA

Anna Haaland

5 c. oatmeal	1 c. soy flour
1/3 c. almonds (sliced)	1 c. powdered milk
1 c. sesame seed	1 c. brown sugar
1 c. Grape Nuts	1 c. honey
1 c. wheat germ	1 c. oil

Mix all ingredients except honey and oil. Combine the honey and oil - pour over other ingredients and coat well - bake in slow oven at 250° until golden brown. Can be used as cereal or dry snacks.

DEVILED HAM-CHEESE BALL

Mary Ann McCoy

2 pkg. (8 oz.) cream cheese (softened)	1/2 tsp. seasoned salt
1/2 lb. sharp Cheddar cheese	1/4 tsp. salt
2 tsp. onion (grated)	1 can (2 1/4 oz.) deviled ham
2 tsp. Worcestershire sauce	2 T. parsley (finely chopped)
1 tsp. lemon juice	2 T. pimiento (finely chopped)
1 tsp. dry mustard	2/3 c. pecans (finely chopped)
1/2 tsp. paprika	

Combine cream cheese and Cheddar cheese in small mixing bowl, beating with electric mixer until smooth. Add next 8 ingredients; mix well. Stir in parsley and pimiento. Cover; refrigerate several hours or until firm enough to handle. Shape into ball; cover evenly with pecans. Wrap in plastic wrap and refrigerate until ready to serve. Sprinkle with paprika and chopped parsley if desired.

FRUIT DELIGHT

Nada Donhowe - Thordis Christian

1/4 c. evaporated milk	1 c. strawberries (fresh or frozen)
4 or 5 ice cubes	2 tsp. sugar (optional)
1 banana	
1 orange (peeled)	

Add any any other fruit you wish.

Put in blender and blend. Makes 16 oz.

LIME AND PINEAPPLE PUNCH

Evelyn Knight

5 c. pineapple juice	1 qt. ginger ale
1 c. lemon juice	1 1/2 qt. lime sherbet
3 c. sugar	Strawberries (fresh or frozen)
9 c. water	

Boil 3 c. sugar and 4 c. water - to dissolve sugar. Cool. Add fruit juices and remaining 5 c. water. Chill. Just before serving pour into punch bowl, add ginger ale and float scoops of lime sherbet on top and strawberries. Yields: 6 qts. or 48 cups, punch size.

PUNCH-LIME-UP

Carol Peterson

2 large bottles 7-Up (28 oz.)	1 qt. lime sherbet
----------------------------------	--------------------

COCOA MIX

Mrs. Ward Britson

7 c. dry milk powder	3/4 c. cocoa
1 c. sugar	1/4 tsp. salt

Mix all together. Store in container with tight lid. Use 1/3 c. for 1 c. hot water.

RHUBARB JUICE

Ardis Gjerde

1 gal. rhubarb (cut up)	1/2 c. (approximately) sugar
1 small can frozen grape juice	

Cook rhubarb until done. (Cover with water.) Strain off juice. Mix with one small can frozen grape juice. Sweeten to taste.

SPICE TEA

Abbie Thompson Mrs. Ron Helland

1 c. Tang	1/2 tsp. cinnamon
2/3 c. instant tea	1/4 tsp. ground cloves
6 T. powdered lemonade mix	

Mix all ingredients together; store in covered container. To make tea, mix 2 to 3 spoonfuls of powder with 1 c. boiling water.

What's done is done -- for about five minutes!

HOT CHOCOLATE MIX

Dorothy M. Peter

1 box (8 qt.) powdered milk      1 jar (6 oz.) Coffee-mate or Pream  
 1 lb. box Nestle Quik      1/2 lb. powdered sugar

Mix all together. Store in container with tight lid. Use hot water to mix to own taste.

CRANBERRY TEA

Ruth Gumtau

1 lb. of cranberries      3 c. sugar  
 2 c. water      Juice of 3 lemons  
 3 qt. boiling water      Juice of 3 oranges

Cook cranberries in 2 c. water. Drain through colander. Pour 3 qt. boiling water over pulp in colander. Add 3 c. sugar - stir to dissolve. Remove from heat. Add juice of 3 lemons and 3 oranges. Don't boil after juice is in - makes one gallon. Good hot or cold.

"PUNCH" SPARKLE

Louise Hirdman

1 qt. orange sherbet      4 c. orange juice  
 4 c. apple juice      28 oz. lemon lime soda  
 Serves 20.

APPLE APRICOT PUNCH

Louise Hirdman

2 qt. apple juice      1/4 c. lime juice or lemon  
 1 qt. apricot nectar      28 oz. carbonated water  
 Makes 4 qts.

CRANBERRY CRUNCH

Anna Overland

1 c. oatmeal      1 c. brown sugar  
 1/2 c. flour      1/2 c. butter  
 1 can cranberry jelly      Ice cream or whipped cream

Mix oatmeal, flour, sugar and butter and put half on bottom of an (8 x 8) pan. Spread the can of cranberry jelly over the mixture and cover with the other half of mixture. Bake at 375° for 35 to 40 minutes. Serve with ice cream or whipped cream.

When the ship is sunk everyone knows how she might have been saved.



EXTRA GOOD PUNCH

Louise Hirdman

1 large can pineapple juice	1 pt. ginger ale
1 small can frozen lemonade (diluted as directed)	1 pt. lemon sherbet

Serves 8 to 10.

LEMON CRANBERRY PUNCH

Louise Hirdman

1 qt. cranberry juice	1/3 c. lemon juice
2 c. ice water	1 pt. ginger ale
1/3 c. sugar	1 pt. lemon sherbet

Combine all but ginger ale and sherbet. Slowly add ginger ale. Then top with scoops of sherbet.

WINE COCKTAIL

Louise Hirdman

8 oz. red wine	8 oz. ginger ale
8 oz. orange juice	

Serve in frosted glasses. Serves 6.

SWEET-SOUR DILL PICKLES

Mrs. Betty Stoll (Fieldberg)

Medium size cucumbers	4 c. sugar
Onion slices (white)	1/2 tsp. salt
2 celery stalks (quartered)	1 qt. cider vinegar
8 heads fresh dill	2 c. water

Wash fresh cucumbers and cut in 1 inch chunks or quarter or 1/4 slices enough to fill 4 sterilized qt. jars - to each quart add 4 slices of onion, 2 pieces celery and 2 heads dill. Bring sugar, salt, vinegar and water to a boil. Pour over cucumbers to cover and seal and store for 30 days.

FRESH RHUBARB JAM

Mrs. Betty Stoll

4 c. rhubarb (cut up)	1/4 c. water
4 c. sugar	1 small box raspberry Jello

Put rhubarb and sugar in large saucepan - add water - cook about 15 minutes or until thick. Stir to prevent sticking. Remove from heat, add Jello and stir until dissolved - let cool and store in refrigerator.

GRAPE JELLY

Debbie Murrell

Bethany Lutheran, McCallsburg

3 1/4 c. sugar

1 1/2 c. water

1 can (6 oz.) frozen Welch's  
grape juice

1/2 bottle Certo

Boil sugar and water for one minute. Remove from burner and stir in the thawed grape juice and Certo and pour immediately into glasses. It is real thin but sets.

# SALADS



202 112





## SALADS

MACARONI-TUNA SALAD

Charlene Gummert

- |                        |                                       |
|------------------------|---------------------------------------|
| 2 c. macaroni (cooked) | 2 eggs (hard boiled)                  |
| 1 c. cheese (diced)    | 1 can tuna <u>or</u> chicken (grated) |
| 1 c. celery (diced)    | 2 to 3 T. Miracle Whip                |
| 1 c. peas              |                                       |

Toss well and add salad dressing.

GARDEN SLAW

Norma Sexe

- |                               |                       |
|-------------------------------|-----------------------|
| 8 c. cabbage (shredded)       | 2/3 c. sugar          |
| 2 carrots (shredded)          | 2/3 c. vinegar        |
| 1 green pepper                | 2 tsp. celery seed    |
| 1/2 c. onion (minced)         | 1 1/2 tsp. salt       |
| 3/4 c. cold water             | 1/4 tsp. black pepper |
| 1 envelope unflavored gelatin | 2/3 c. salad oil      |

Mix cabbage, carrots, green pepper and onion. Sprinkle with 1/2 c. cold water. Chill. Soften gelatin in 1/4 c. cold water. Mix sugar, vinegar, celery seed, salt and pepper in saucepan. Bring to a boil. Stir in gelatin. Cool until slightly thickened. Beat well. Add salad oil - drain vegetables and pour dressing over top of them. Stores and keeps well.

CABBAGE SALAD

Mildred Hermanson

- |                      |                  |
|----------------------|------------------|
| 1 large cabbage head | 1 c. sugar       |
| 1 green pepper       | 1/2 c. salad oil |
| 1 medium onion       | 1/2 c. water     |
| 2 or 3 carrots       | Pinch of salt    |
| 1 c. vinegar         |                  |

Cut up vegetables as desired. Mix liquids with sugar. Add to vegetables and chill. The flavor is better if chilled overnight. May be kept for days in the refrigerator.

The autumn leaves are falling down!  
 The long faced poet cries,  
 But would he have them falling up  
 And cluttering up the skies?



FROZEN FRUIT SALAD

Mrs. Michael McCoy

- |  |   |
|--|---|
| 2 cans (6 oz.) frozen<br>lemonade (thawed)     | 1 can pineapple tidbits with<br>juice                 |
| 2 cans (6 oz.) frozen orange<br>juice (thawed) | 1 jar maraschino cherries with<br>juice (cut in half) |
| 1 1/2 c. sugar                                 | 1 pt. 7-Up  |
| 1 can (No. 2 1/2) fruit<br>cocktail with juice | 4 firm bananas (sliced)                               |

Stir all together, adding bananas last. Freeze. Before serving thaw to slush stage. Can be made in large quantity and kept on hand. Can be served for brunch - lunch or after dinner as a dessert. Topped with a scoop of sherbet - its delicious. In season add fresh strawberries, green grapes, melon balls, bing cherries or any other fresh fruits that you wish.

COTTAGE CHEESE SALAD

Alice Sheldahl

- |                                 |                         |
|---------------------------------|-------------------------|
| 2 pkgs. raspberry Jello         | 1 c. small marshmallows |
| 4 c. boiling water              | 1 carton cottage cheese |
| 1 can crushed pineapple         | 1/2 pt. whipping cream  |
| 1 small jar maraschino cherries |                         |

When Jello and water are dissolved and cool add drained pineapple, drained, and cut up cherries - marshmallows, cottage cheese and fold into whipped cream. Put into a (9 x 13) pan in refrigerator until ready to serve. Better to make day before serving.

APPLESAUCE SALAD

Mrs. Reuben Swenson

- |                      |                        |
|----------------------|------------------------|
| 1/4 c. red hot candy | 1 c. cold water        |
| 2 c. water           | 2 c. applesauce        |
| 2 pkg. cherry Jello  | 1 c. crushed pineapple |

Heat candy and water together until red hots are melted. Add Jello, cold water, applesauce and drained pineapple. Chill and serve.

LEMON MOLD (Serves 12)

Josephine Jones

- |                             |                      |
|-----------------------------|----------------------|
| 3 pkgs. (3 oz.) lemon Jello | 1 c. mayonnaise      |
| 3 c. boiling water          | 1 c. cream (whipped) |

1 can (6 oz.) frozen lemonade  
concentrate

Continued Next Page.

LEMON MOLD (Continued).

Dissolve Jello in boiling water - add lemonade concentrate stirring until melted. Cool. Gradually add Jello mixture to mayonnaise until well blended. Chill until partially set. Fold in whipped cream. Pour into oiled 2 qt. mold. Chill well - garnish with berries and mint.

CRANBERRY SALAD

Ruth Guntau

1 pkg. cranberries	1 c. small marshmallows
2 c. of sugar	1/2 c. nuts
1 lb. grapes (green or yellow)	1 pkg. Dream Whip

Grind 1 pkg. of cranberries. Add 2 c. sugar and let stand overnight. Whip cream and add nuts, grapes and marshmallows to cranberry mixture. Chill and serve.

SUNSHINE SALAD

Mrs. Ansel Mortvedt

3 boxes lemon Jello	2 tall cans crushed pineapple
3 c. hot water	1/2 c. nuts
3 c. water <u>and</u> pineapple juice	3 T. vinegar
2 c. carrots (shredded)	1 tsp. salt
(9 x 13) pan.	

FROZEN COLESLAW

Bertha Handeland

1 medium size cabbage	1 c. vinegar
1 carrot (grated)	1/3 c. water
1 green pepper (grated)	1 1/2 c. sugar
1 tsp. salt	1 tsp. <u>each</u> celery <u>and</u> mustard seed

Mix cabbage and salt and let stand 1 hour. Squeeze out extra moisture, then add carrot and pepper.

Cook vinegar, water, sugar and celery and mustard seed for one minute. Then pour over vegetables, mix well, put into containers and freeze.

24 HOUR SALAD

Velma Larson

6 c. lettuce (chopped)	1 1/2 c. bacon (crumbled)
Pinch of salt	2 c. Swiss cheese
1/4 c. sugar	1 c. salad dressing
6 eggs (hard boiled)	Some green onions (chopped)
1 box frozen peas (thawed)	

Continued Next Page.

## 24 HOUR SALAD (Continued).

Layer above ingredients in order given in (9 x 13) pan.  
Cover and refrigerate. Do not toss or stir.

ORANGE JELLO SALAD

Mrs. Howard Ritland

2 boxes orange Jello  
2 c. boiling water  
1 pt. orange sherbet

1 large can pineapple bits or  
crushed (drained)  
2 cans mandarin oranges (drained)

## TOPPING:

1 pkg. Dream Whip

3 oz. pkg. cream cheese

Dissolve Jello in water and also the sherbet. When it starts  
to set up, add the fruit, let set and put topping on.  
(9 x 13) pan.

EASY DO SALAD

Sylvina Ray

1 box raspberry Jello  
1 box (12 oz.) cottage cheese  
1 c. Cool Whip

1 medium size can fruit cocktail  
(drained)  
1 medium size can pineapple  
tidbits (drained)

Mix all ingredients together and refrigerate overnight.

APRICOT FRUIT SALAD

Mrs. Dean Hetland

1 can apricot pie filling  
1 can mandarin oranges  
(drained)  
1 can pineapple chunks  
(drained)

1 can grapefruit sections  
(drained)  
1 c. small marshmallows  
3 or 4 bananas (sliced)

Combine all in bowl and chill well. You can serve on a  
lettuce leaf. Serves 8 to 10 people.

FRUIT FILLED LETTUCE

Mrs. Larry Higgins

1 large head of lettuce  
1/2 c. Miracle Whip  
8 oz. cream cheese

1 can (1 lb. 1 oz. size) fruit  
cocktail (drained)  
1/3 c. fruit cocktail (chopped)

Remove center from head of lettuce so outside leaves form a  
one inch shell. Gradually add Miracle Whip to cream cheese and  
blend well. Add all fruit cocktail and mix lightly. Fill  
lettuce shell. Cover and chill four hours or overnight. Slice  
crosswise or into wedges.

RED RED SALAD

Mrs. Julius Johnson

- |                                  |  |
|----------------------------------|--|
| 1 pkg. (6 oz.) raspberry gelatin | 1 pkg. (10 oz.) frozen red raspberries |
| 2 c. boiling water               | 1 pkg. Dream Whip                      |
| 1 can (2 c.) cranberry sauce     | 1 pkg. (3 oz.) cream cheese (softened) |
| 2 T. lemon juice                 |  |

Dissolve gelatin in hot water. Add cranberry sauce and beat until well blended. Add remaining ingredients in order given. The raspberries will thaw as they are stirred into hot gelatin mixture and salad will begin to set. Pour into mold - chill. Frost with Dream Whip and cream cheese. Prepare Dream Whip and then add cream cheese and beat until well mixed.

MACARONI SALAD

Mrs. Andrew Tjelmeland

- |                        |                              |
|------------------------|------------------------------|
| 2 c. macaroni (cooked) | 4 eggs (hard boiled, cut up) |
| 1 c. cheese (cubed)    | 2 tsp. mustard               |
| 1 c. celery (cut fine) | 2 T. sliced almonds          |
| 1/4 c. onion (chopped) | 1/2 c. salad dressing        |
| 1/2 tsp. salt          |                              |

Mix all ingredients together and chill.

PINK SALAD

June Egland

- |   |                         |
|---|-------------------------|
| 1 c. Eagle Brand sweet condensed milk     | 2 c. mini-marshmallows  |
| 1 carton (9 oz.) Cool Whip                | 1 c. cherry pie filling |
| 1 can (11 oz.) mandarin oranges (drained) | 1/2 c. nuts (chopped)   |
| 1 (8 1/2 oz.) crushed pineapple (drained) | 1 can coconut           |

Mix milk and Cool Whip. Then carefully fold in rest of ingredients. Chill for several hours before serving.

ORANGE SALAD

- |                       |  |
|-----------------------|--|
| 1 box orange Jello    | 1 small can mandarin oranges (drained) |
| 1 box tapioca pudding | 1 small can crushed pineapple          |
| 1 box vanilla pudding | 2 c. Cool Whip                         |
| 2 2/3 c. hot water    |  |

Continued Next Page.



## ORANGE SALAD (Continued).

Bring Jello, puddings and water to a boil until it coats the spoon. Fold this and remaining ingredients into the Cool Whip. Put in (9 x 13) pan and refrigerate.

SEA FOAM SALAD

Mrs. Opal Rullestad

2 cans (No. 2 1/2) pears	4 T. milk
2 pkgs. of lime Jello	1 c. whipped cream
1 pkg. cream cheese	

Drain pears and heat the juice to boil. Pour over Jello and stir. Cool until set. Combine cheese and milk, beat until smooth. Stir into Jello and cream. Pour into (9 x 13) pan and chill.

MARINATED CARROT SALAD

Frances Knaphus

2 lb. carrots (peeled, sliced to desired thickness and cooked)	Other favorites - all sliced in any amount desired
1 can green beans (drained)	1 can tomato soup (not diluted)
Raw celery	1/2 c. sugar
Green pepper	1/2 c. salad oil
Large onion	2 tsp. prepared mustard
2 tsp. Worcestershire sauce	Salt <u>and</u> pepper

Heat marinade, but do not boil. Cool. When cold pour over vegetables. Cover bowl and refrigerate. Will keep for a week or two in the refrigerator.

TUNA SALAD

Doris Christian

2 cans (7 oz. each) tuna (drained)	1/4 c. onion (chopped)
1 c. celery (cut up)	1 T. lemon juice
1/2 c. green <u>or</u> ripe olives (chopped) (optional)	3 eggs (hard boiled, cut up)
	3/4 to 1 c. mayonnaise

Combine all ingredients except the mayonnaise. Cover and chill. Just before serving, fold mayonnaise into the tuna mixture. Garnish with parsley and tomato wedges. Serve on crisp lettuce and with salt party crackers. 6 to 8 servings.

For variation: substitute 2 c. cut up chicken for tuna.



CARROT SALAD

Jolene Frette

- |                            |                                 |
|----------------------------|---------------------------------|
| (1) 2 lb. carrots (sliced) | (3) 1 1/2 green pepper (sliced) |
| (2) 1 onion (sliced)       |                                 |
| 1 can tomato soup          | 1/2 c. vinegar                  |
| 1/3 c. sugar               | 1 tsp. horseradish              |
| 3/4 c. oil                 |                                 |

Layer first 3 ingredients in a dish. Heat together next 5 ingredients. Pour hot mixture over carrots. Chill overnight.

TACO SALAD

- |                           |                            |
|---------------------------|----------------------------|
| 1 1/2 lb. ground beef     | 1 pkg. taco seasoning mix  |
| 1/2 c. water              | 1 large head of lettuce    |
| 1/2 medium onion (diced)  | 1 c. cheese (diced)        |
| 2 tomatoes (diced)        | 1/2 large pkg. (50¢) taco- |
| 1 bottle of Green Goddess | flavored doritos           |
| salad dressing            |                            |

Brown and drain hamburger. Stir in taco seasoning and water. Simmer until water evaporates. Let cool. Shred lettuce. Add meat mixture to lettuce. Put in onion, cheese, tomatoes and Doritos. Mix in most of salad dressing. Refrigerate.

GOLDEN FLECK SALAD

Mrs. Gordon Rullestad

- |                            |                                |
|----------------------------|--------------------------------|
| 1 pkg. (3 oz.) lemon Jello | 1 c. mini-marshmallows         |
| 2 c. boiling water         | 1 c. crushed pineapple (drain) |
| 3 oz. cream cheese         | 1 c. carrots (finely grated)   |
| 1 c. Cool Whip             |                                |

Dissolve Jello in boiling water. Use pineapple juice for water. Add water if there isn't enough juice. Stir in cream cheese, marshmallows and beat until well blended. Chill till syrupy. Add pineapple and carrots. Fold in Cool Whip. Refrigerate till serving.

APPLE MEAT SALAD

Lenora Klug

- |                           |                     |
|---------------------------|---------------------|
| 2 pkg. Jello (any flavor) | 1/2 c. sugar        |
| 2 c. water                | 1 c. salad dressing |
| 1 1/2 c. celery (chopped) | 1/2 c. nutmeats     |
| 3 c. apples (cubed)       | 3 T. sugar          |
| 2 pkg. Cool Whip          |                     |

Continued Next Page.

APPLE MEAT SALAD (Continued).

Mix Jello, water and sugar. Let set. Mix celery, apples, and nuts in salad dressing. Add to Jello that is partly set. Fold in Dream Whip with the sugar add. Pour in (9 x 13) pan.

FROZEN SALAD

Mrs. Ralph Weirve

- |                          |                             |
|--------------------------|-----------------------------|
| 1 can cherry pie filling | 1 can Eagle Brand condensed |
| 1 can (No. 2) crushed    | milk                        |
| pineapple (drain)        | 1 (9 oz.) Cool Whip         |

Mix together and put into (9 x 13) pan and freeze. Keeps for weeks.

FROZEN SALAD

Mrs. Joel Chelsirg

- |                          |                                  |
|--------------------------|----------------------------------|
| 1 3/4 sugar              | 1 c. fruit juice <u>or</u> water |
| 3 large bananas (mashed) |                                  |

Bring juice and sugar to boil. Add bananas. Pour into desired pan. To serve cut into squares.

DUMP SALAD

Marcy Olson

- |                          |                            |
|--------------------------|----------------------------|
| 1 can cherry pie filling | 1 medium (9 oz.) Cool Whip |
| 1 c. pineapple (drained) | 1 can Eagle Brand milk     |
| 1/2 c. nuts              |                            |

Mix and refrigerate several hours before serving.

FOUR "P" SALAD

Ruth Gumtau

- |                              |                                  |
|------------------------------|----------------------------------|
| 1 can (No. 303) peas         | 1/2 c. pimiento cheese (diced)   |
| 1/2 c. sweet pickles (diced) | 3/4 c. chunk pineapple (drained) |
| 1/3 c. salad dressing        | 3/4 tsp. salt                    |
| 2 tsp. sugar                 |                                  |

Blend salad dressing, salt and sugar to above ingredients. Refrigerate an hour or more.

COTTAGE-COLESLAW

Ruth Gumtau

- |                               |                               |
|-------------------------------|-------------------------------|
| 3 c. cabbage (fine shredded)  | 1 c. cottage cheese           |
| 1/2 c. raw carrots (shredded) | 1/4 c. green pepper (chopped) |
| 1 tsp. onions (minced)        | 1 T. lemon juice              |
| 1 tsp. sugar                  | 1/4 tsp. salt                 |
| Dash of pepper                | 1/2 c. mayonnaise             |

Mix above ingredients and chill.

SAUERKRAUT SALAD

Ruth Grumtau

- |                              |                        |
|------------------------------|------------------------|
| 3 1/2 c. sauerkraut          | 1 c. sugar             |
| 1 small green pepper (diced) | 1 small onion (diced)  |
| 1 large jar pimiento         | 1 1/2 tsp. celery seed |

Combine in large bowl and let stand overnight.

HOT CABBAGE SLAW

Evelyn Knight

- |                                  |                    |
|----------------------------------|--------------------|
| 4 c. red <u>or</u> green head of | 1 T. instant onion |
| cabbage (shredded coarsely)      | 1/2 c. vinegar     |
| 1 can (16 oz.) cut green         | 1/4 c. sugar       |
| beans (drained)                  | 1 tsp. salt        |

Pour in large saucepan. Heat all ingredients to boil.

Reduce to simmer. Toss occasionally until cabbage is crisp tender about 5 minutes.

"DEWEY" LEMON SALAD

Clarice Fosse

- |                              |                        |
|------------------------------|------------------------|
| 2 pkg. lemon Jello           | 2 c. mini-marshmallows |
| 2 c. Mountain Dew mixed with | 2 c. hot water         |
| pineapple juice              | 2 bananas (sliced)     |
| 1 can pineapple tidbits      |                        |
| (drained)                    |                        |

TOPPING:

- |                     |                         |
|---------------------|-------------------------|
| 1 c. whipping cream | 1 can lemon pie filling |
|---------------------|-------------------------|

Dissolve Jello in hot water. Add Mountain Dew mix. Cool until it begins to set. Fold in fruit and marshmallows. Chill till set.

Topping: whip cream and fold in pie filling until thoroughly mixed. Spread on top of thickened Jello. Chill well and cut into squares.

CRANBERRY SALAD

Clarice Fosse

- |                               |                          |
|-------------------------------|--------------------------|
| 1 lb. cranberries (ground)    | 1 pkg. mini-marshmallows |
| 1 c. sugar                    | 1 lb. white grapes (cut) |
| 1 small can crushed pineapple | Nutmeats (chopped)       |
| 1/2 pt. cream (whipped)       |                          |

Mix cranberries, marshmallows and sugar. Let set in refrigerator 4 hours. Add remaining ingredients. Mix thoroughly. Refrigerate.

24 HOUR CABBAGE SLAW

Clarice Fosse

1 T. unflavored gelatin	1/4 c. cold water
1 c. vinegar	1 1/2 c. sugar
1 tsp. celery seed	1 tsp. salt
1/4 tsp. pepper	1 c. salad oil
6 to 8 c. cabbage (shredded)	2 carrots
1 onion (grated)	2 green pepper (grated)

Combine gelatin and water and let stand to soften. Heat vinegar and sugar together until sugar dissolves. Add seasonings to gelatin. Let cool to thickness of cream, then beat in the salad oil, this is the dressing. Combine vegetables and toss with enough dressing to moisten. Refrigerate for 24 hours. Vegetables will stay crisp.

PEA SALAD (24 hour salad)

Kris Boyd

1 head lettuce	1 onion (sliced thin)
1/2 c. celery	4 oz. Cheddar cheese (grated)
1 carrot (shredded)	8 to 10 slices bacon (fried crisp)
1/2 c. green pepper	1 pt. Miracle Whip
1 pkg. frozen peas	2 T. sugar

Layer as written toss together and seal tightly. Leave for 24 hours and serve. Delicious.

HOW TO FREEZE PEACHES

Judy Vigness

2 cans (6 oz.) frozen orange juice concentrate	1 lug peaches
4 cans (6 oz.) water	10 c. sugar

Peel peaches into the above solution. Put into containers, juice and all, they keep their color and flavor real good.

FREEZING PEACHES

Mrs. Paul Hinderaker

1 large <u>or</u> 1 1/2 little cans frozen orange juice	4 c. sugar
3 c. water	Peaches

Peel peaches and slice, put into freezer containers and cover with juice mixture. Put wax paper on tops - under lid or put them in plastic bags.



CORNED BEEF SALAD

Mrs. Hazel Hoelscher

- |                           |                            |
|---------------------------|----------------------------|
| 1 box (3 oz.) lemon Jello | Green pepper               |
| 1 c. hot water            | 2 eggs (boiled)            |
| 1 c. mayonnaise           | 1/3 c. olives              |
| 1 c. celery (diced)       | 1 can (12 oz.) corned beef |
| 1 c. peas (drained)       | (Spam would do)            |
| 1 small onion (or more)   |                            |

Add hot water to the Jello and mix the rest of the ingredients and put into a (9 x 13) pan.

PINEAPPLE CARROT SALAD

Alice Jolivette

- |                                |                                  |
|--------------------------------|----------------------------------|
| 1 pkg. orange Jello            | 1/2 c. miniature marshmallows    |
| 1 1/2 c. boiling               | 1 c. crushed pineapple (drained) |
| 1 pkg. whipped cream <u>or</u> | 1 carrot (grated)                |
| 1 pkg. (3 oz.) cream cheese    |                                  |

Dissolve 1 pkg. of orange Jello into boiling water, let cool and then whip, add 1 pkg. whipped cream or cream cheese, fold in 1/2 c. miniature marshmallows, put in pineapple, drain juice add 1 grated carrot.

FLUFFY FRUIT SALAD

Lucile Tjernagel

- 1 pkg. orange tapioca  
pudding  
1/2 c. milk

Boil until thick. Add:

- 1 1/2 c. miniature marshmallows

Stir until dissolved. Cool. Add:

- |                         |                                  |
|-------------------------|----------------------------------|
| 1 can pineapple tidbits | 1 can mandarin oranges (drained) |
|-------------------------|----------------------------------|

Next morning add 3/4 c. cream whipped or 1 large container Cool Whip. Lastly add 2 slices of bananas.

CHUNKY FRUIT SALAD

Melinda Hoversten

- |  |  |
|--|--|
| 1 box lemon instant pudding              | 1 tall can chunky mixed fruit                |
| 1 tall can chunky pineapple<br>(drained) | 2 red apples (unpeeled, diced)               |
| 1 tall can pears (cut up)                | 1 pkg. Dream Whip <u>or</u> whipped<br>cream |

Mix first 2 ingredients. Fold all into whipped cream. Let stand 2 hours or overnight.



CHERRY SALAD

Doris Rasmusson

- 1 carton Cool Whip  
 1 can of Eagle Brand milk  
 1 can cherry pie filling  
 1 can crushed pineapple  
 Mix above ingredients and refrigerate.

PIMIENTO CHEESE SALAD

Debbie Murrell

- 1 glass (5 oz.) pimiento cheese  
 2 to 3 T. powdered sugar

Beat together and add:

- 8 1/4 oz. can crushed pineapple (juice and all)

Fold in 1 small Cool Whip and 1 1/2 to 2 c. miniature marshmallows.

COTTAGE CHEESE SALAD

Mrs. Edson Murrell

- 1 pkg. (3 oz.) cherry Jello  
 1 c. hot water  
 3/4 c. cold water

Dissolve Jello in water and when it begins to set, add:  
 8 1/4 oz. crushed pineapple  
 (juice and all)  
 16 oz. cottage cheese

Fold in:

- Small Cool Whip  
 Easy to make and real good.  
 Pecans (optional)

SUPERFAST SALAD

Anne Larsen

- 1 can mandarin oranges (drain)  
 1 can medium crushed pineapple (drain)  
 2 c. cottage cheese  
 1 container Cool Whip  
 1 pkg. orange Jello (used dry)

Mix all ingredients except Jello. Sprinkle dry Jello on top and stir thoroughly. Chill well.

FROZEN SALAD

Selma Partlow

- 1 c. whipping cream (whipped)  
or small bowl Cool Whip  
 1 c. crushed pineapple (drain)  
 1 c. small marshmallows  
 16 maraschino cherries (cut up)  
 3 T. sugar  
 3 T. cherry juice  
 2 bananas (cut up)  
 Mix in order and freeze.

RASPBERRY SALAD

Thelma Boss

1 pkg. wild raspberry Jello      1 can (No. 2) crushed pineapple  
 Heat pineapple and Jello, stir until dissolved. Cool.

Add:

1 carton small curd cottage      2 pkg. Dream Whip  
 cheese (drain if there is a  
 lot of liquid)

Put in pan and place in refrigerator.

SUMMER SQUASH RELISH

Ruth Gumlate

10 c. zucchini squash	2 tsp. celery seed
(chopped)	5 c. sugar
4 c. onions (chopped fine)	1 large sweet green pepper
1/4 c. salt (not iodized)	1 large sweet red pepper
1 tsp. nutmeg	2 c. white sugar
1 tsp. black pepper	4 T. cornstarch
1 tsp. ground mustard	

Mix squash, onions and salt well. Let stand 3 hours. Place in a jelly bag or colander and let it drip until it stops. Mix all ingredients together thoroughly and cook 15 minutes stirring constantly. Put in jars and seal. Process in hot water and cool slowly - Do not put relish in a blender as it will make is mushy.

SAUERKRAUT RELISH

Betty Kay

2 c. sauerkraut	1 c. sugar
-----------------	------------

Mix and let stand overnight. Next morning, mix in the following and serve:

1 c. green peppers (cut)	1 small can pimienta
1 c. celery (cut)	

SAUERKAUT RELISH

Dorothy M. Peter

1 can (No. 2 1/2) sauerkraut	1 onion (chopped)
(do not drain)	1 can pimienta (chopped)
1 c. (heaping) sugar	1/2 to 1 tsp. celery seed
1 small green pepper (chopped)	Dash of salt (is optional)

Put tight lid on and store in refrigerator. Very good with pork.

HORSERADISH SAUCE FOR MEAT - SOUP

Mrs. Lloyd Ritland

1 c. of broth from soup	Salt
1/4 c. vinegar	Sugar (to your own taste, about
1/2 bottle horseradish	3 T.)

Let the above come to a boil in saucepan and thicken with flour so it is like a batter. Serve on meat and vegetables. If too tart add more sugar. Delicious!

LOW CALORIE "SOUR CREAM"

Marie Knaphus

1 c. cottage cheese	Dash of salt
1/4 to 1/2 c. buttermilk	1/4 tsp. lemon juice

Blend until smooth. (240 calories per cup)

COLESLAW DRESSING

Judy Olson

1/2 c. mayonnaise	4 T. milk
1/2 tsp. salt	4 tsp. vinegar
6 tsp. sugar	

Mix all ingredients and pour over grated cabbage.

YOUNKER'S SALAD DRESSING

Leva Dale

1/3 c. sugar	1 tsp. paprika
1 tsp. salt	1 tsp. lemon juice
1 tsp. dry mustard	1 tsp. onion juice
1 tsp. celery salt <u>or</u> celery	4 T. vinegar
seed (seed is preferred)	1 c. oil (Mazola <u>or</u> vegetable)

Mix dry ingredients - add onion juice. Add alternately oil and vinegar. Beating with a fork.

BUTTERMILK SALAD DRESSING

Bernice Caltvedt

1 1/4 c. buttermilk	1 T. dry onion (minced)
1 T. parsley flakes (dry)	1/4 tsp. garlic powder
1 1/2 tsp. Ac'cent	1/4 tsp. salt
1 pt. real mayonnaise	

Mix with mixer. Add by hand 1 pt. mayonnaise. Keeps well in refrigerator. Good also on baked potatoes and as potato chip dip. If desired a thicker dressing, use only 1 c. buttermilk.

SALAD DRESSING FOR CABBAGE

Evelyn Knight

- |                      |                    |
|----------------------|--------------------|
| 1 c. of sugar        | 1 tsp. dry mustard |
| 1/2 c. white vinegar | 1 tsp. salt        |
| 1 tsp. celery seed   | 1 c. Crisco oil    |

Pour in blender beat until creamy. Makes one pint.

CREAMY CUCUMBER DRESSING

Mrs. Ron Helland

- |                   |               |
|-------------------|---------------|
| 1 c. Miracle Whip | 1/4 tsp. salt |
| 1/8 c. vinegar    | 1 T. milk     |
| 1/4 c. sugar      |               |

Blend all ingredients listed above and add to 2 to 3 sliced cucumbers, and 1 onion, thinly sliced.

FRENCH DRESSING

Florence Jensen

- |                       |                            |
|-----------------------|----------------------------|
| 2 c. sugar            | 9 T. onion (grated)        |
| 1/2 c. vinegar        | 3 T. salad mustard         |
| 1 1/2 c. Heinz catsup | 1 T. salt                  |
| 2 c. Mazola oil       | Garlic salt (a good shake) |

Electric beat at low speed to homogenize. (Shake before using.) Makes 1 1/2 qts.

DRESSING FOR FRESH FRUIT

Mrs. Charles Deppe

- |                     |                             |
|---------------------|-----------------------------|
| 3/4 c. sugar        | 1 c. salad oil              |
| 1 tsp. salt         | 1 T. onion juice            |
| 1 tsp. dry mustard  | 1 to 1 1/2 tsp. celery seed |
| 1/3 c. good vinegar |                             |

Stir dry ingredients real well. Add vinegar and let set 1/2 hour. Boil this with lid for about 2 1/2 minutes at slow boil. Pour in bowl and cool and add salad oil, onion juice and celery seed. May be kept refrigerated quite some time.

VEGETABLE SALAD DRESSINGMrs. Lester Ritland  
Radcliffe, Iowa

- |                |                    |
|----------------|--------------------|
| 1 c. vinegar   | 1 tsp. salt        |
| 1 c. water     | 1 tsp. celery salt |
| 1 3/4 c. sugar |                    |

Boil water and sugar, then add vinegar, salt and celery seed. Keeps in refrigerator. Especially good on lettuce and cabbage. Salad can be kept over as it doesn't wilt.

• • • • •



## ADDITIONAL RECIPES



## MAIN DISHES - CASSEROLES





# MAIN DISHES - CASSEROLES

## ELEPHANT STEW

Sterling Lund

1 elephant

2 rabbits (optional)

Salt and pepper

Dice elephant into small pieces. This should take about 2 months. Add enough brown gravy to cover and season. Cook over kerosene stove about 4 weeks at 465°. This will feed about 3,800 people. If more are expected, 2 rabbits may be added, but only if necessary because most people do not like to find hares in their stew.

## NOODLES

2 egg yolks

1/4 tsp. salt

2 T. cream or Half and Half

Flour (enough to roll out. They may be cut almost immediately)

1/4 tsp. baking powder

1 tsp. lard

## MEAT LOAF

Mrs. Gary Holverson

2 lbs. hamburger

1/4 tsp. dry mustard

1/3 c. onion (chopped)

1/4 tsp. pepper

1/4 c. celery (chopped)

1 T. Worcestershire sauce

2 tsp. salt

4 slices of bread (cubed)

1/8 tsp. garlic powder

1 c. milk or 1 c. tomato juice

1/2 tsp. sage

2 eggs

## TOPPING:

3 T. brown sugar

1/4 tsp. nutmeg

1/4 c. ketchup

1 tsp. dry mustard

Put everything but hamburger in a blender then pour mixture over the meat and mix well. Place in pan and top with sauce. Bake 1 hour at 350°.

A man remains wise as long as he seeks wisdom.

The minute he thinks he has found it, he becomes a fool.

CHOPS BAKED IN SOUP

Mrs. Ernest Haugen

6 pork chops	4 potatoes (thickly sliced)
1 tsp. salt	1 can (10 1/2 oz.) mushroom <u>or</u>
1/2 tsp. pepper	chicken soup
2 T. margarine	1 1/2 c. milk
1/3 c. onion (chopped)	

Rub chops with salt and pepper. Melt margarine, add onion and chops, brown lightly on both sides. Place potatoes in buttered 2 qt. baking dish. Arrange chops over potatoes, add soup and milk to onions in skillet, blend till smooth. Pour over chops. Cover. Bake in oven 350° for 30 minutes. Uncover and continue baking for 30 to 40 minutes. Makes 6 servings.

BARBECUE SAUCE

Mrs. Joel Chelsvig

1/4 c. onion	3 T. vinegar
4 T. sugar	1 tsp. Worcestershire sauce
1/8 tsp. pepper	Liquid smoke (to taste)
1/4 c. catsup	

Mix together and cook over low heat 5 minutes. Pour over brown meat. Simmer till done. Especially good on chicken or ribs.

PATRICIAN POTATOES

Sonja Anderson

8 to 10 potatoes (about	2 tsp. salt
5 lbs.)	Dash of garlic salt <u>or</u> onion
1 c. cottage cheese <u>or</u>	chives
8 oz. cream cheese	Dash of paprika
1 c. sour cream	Butter

Pare, cook and drain potatoes - while they are cooking - beat sour cream and cream cheese or cottage cheese until fluffy - add hot potatoes gradually - season to taste - salt, garlic salt and pepper - add chopped chives - spoon potatoes into 2 qt. casserole - brush top with melted butter and sprinkle with paprika. Bake at 350° for about 30 minutes until slightly brown - allow more time when cold - 1 hour - may be prepared ahead of time - even a day ahead.



CRAZY CHICKEN

Harriet Hokel

- |                      |                            |
|----------------------|----------------------------|
| 1 c. rice (uncooked) | 1 can cream of celery soup |
| 1 chicken (cut up)   | 1 c. water                 |
| 1 can mushroom soup  | 1 pkg. dry onion soup mix  |

Place rice in casserole, put chicken over rice. Blend soups and water. Pour over chicken and rice. Sprinkle dry onion soup mix over top. Cover and bake 1 1/2 hours at 350°.

BAKED CHICKEN

Marcy Olson

- |                  |                |
|------------------|----------------|
| 1 fryer (cut up) | 2 T. cold milk |
| 1 egg (beaten)   |                |

Beat egg and milk and dip chicken pieces.

- 1 c. instant potato flakes

Roll dipped chicken in instant potatoes.

Place in (9 x 13) pan with 1/3 c. margarine, melted. Bake 350° for 1 1/2 hours. Turn after 30 to 45 minutes, salt and pepper.

EASY MEAT LOAF

Mrs. Betty Stoll

- |                            |                     |
|----------------------------|---------------------|
| 1 lb. hamburger            | 1 tsp. salt         |
| 1 c. raw potato (grated)   | 1/4 tsp. pepper     |
| 1/2 c. raw carrot (grated) | 1/2 tsp. onion salt |
| 2 eggs (slightly beaten)   |                     |

Form in loaf - top with ketchup or tomato sauce - or cheese - bake at 375° for 1 hour.

BRISKET OF BEEF

Mrs. Arnold L. Nelson

- |                                      |                      |
|--------------------------------------|----------------------|
| 5 to 6 lbs. brisket                  | Garlic salt          |
| 3 oz. liquid smoke                   | Worcestershire sauce |
| 6 oz. barbecue sauce (your favorite) | Salt - pepper        |
|                                      | 2 T. flour           |
| Celery salt                          | 1/2 c. water         |

Put brisket in baking dish. Sprinkle with liquid smoke and seasoned salts. Set brisket in refrigerator overnight. When ready to bake, sprinkle with salt, pepper and Worcestershire sauce. Put foil over top of meat, do not shape foil to the meat. Bake 5 hours at 275°. Uncover and pour barbecued sauce over meat. Bake without foil another hour. Remove meat to platter and let cool 1 hour. Leave remaining sauce in baking dish. Cool. Remove fat from sauce. Add flour and water stir to make gravy allow sauce to cool until it thickens. Serve sauce hot over the brisket which has been sliced very thin.

ESCALLOPED CHICKEN

Mrs. Art B. Olson

1 qt. chicken (stewed and cut up)

## DRESSING:

1 1/2 qt. bread (cubes)	3/4 tsp. salt
3/4 c. butter <u>and</u> chicken fat	2 T. onion (finely chopped)
3/4 to 1 1/4 tsp. powdered sage	Pepper (to taste)
<u>or</u> 1 tsp. poultry seasoning	

## GRAVY:

1 qt. chicken broth (free of fat)	4 T. flour
	4 T. chicken fat

Put a layer of chicken in a flat pan. Cover with dry dressing. Pour cooked gravy evenly over top. Bake at 350° for 35 to 45 minutes or until golden brown. Cut into squares and garnish with parsley sprig. Frozen bread cuts into cubes easily. Then it can be dried.

CHICKEN CASSEROLE

Diane Webb

1 can chicken rice soup	1 can (No. 2 1/2) chow mein
1 can mushroom soup	noodles
1 can cream of celery soup	2 small cans (canned) boned
1 small can evaporated milk	chicken
	Cornflakes

Mix all ingredients except cornflakes. Put into (9 x 13) cake pan (buttered). Sprinkle cornflakes on top. Cover and bake 30 minutes at 375° and then uncover and bake 15 minutes more.

CHICKEN CASSEROLE

Irene Rod

1 pkg. (3 oz.) cream cheese	1/2 c. celery
1 T. prepared mustard	1/4 to 1/2 c. milk
1 can mushroom soup	2 to 4 c. chicken <u>or</u> turkey
2 to 4 c. macaroni (cooked)	(diced)
1 T. <u>each</u> : pimiento, green	
pepper, minced onion	

Mix cream cheese and soup together. Mix in other ingredients. Mix with macaroni and put into casserole (9 inch) square. Top with buttered crumbs or crushed potato chips. Bake 45 minutes to 1 hour in 350° oven.

BROILED SANDWICHES

Mrs. DeFlorin Olson

1 can (12 oz.) pork luncheon meat  
 1/2 green pepper  
 1 small onion  
 1/2 lb. American cheese

Grind the above ingredients. Add a can of cream of chicken soup and mix thoroughly. Spread on open-faced hamburger buns, place on cookie sheet under broiler 2 or 3 minutes. Leftover spread may be refrigerated 1 to 2 days, but doesn't freeze well.

BROCCOLI CASSEROLE

Mrs. Charles Deppe

1 pkg. broccoli (cooked) 1 c. celery (chopped)  
 1 c. Minute rice 1 c. onion (chopped) (Yes 1 cup)  
 1 can mushroom soup 1 jar (8 oz.) Cheez Whiz

Cook broccoli as directed. Cook Minute rice as directed. Mix and bake at 350° for 30 minutes. Use a buttered casserole or pan.

NORWEGIAN MEATBALLS

Etta Kosbau

2 lb. round steak 10 soda crackers (rolled fine)  
 (ground 3 times) Salt, pepper, nutmeg, and onion  
 2 large cans condensed milk (to taste)  
 2 eggs

Use electric beater to mix. Beat, Beat, Beat! Drop from ice cream scoop into boiling broth (beef or chicken), then cover and let simmer 1 1/2 to 2 hours.

SUPPER CASSEROLE

Dorothy Bielefeldt

1 1/2 lb. hamburger 2 cans mushroom soup or 1 can  
 2 c. macaroni (uncooked) or celery soup plus 1 can  
 8 oz. pkg. wide noodles mushroom soup  
 1/4 lb. Velveeta cheese

Cook the macaroni or noodles according to directions. Brown the hamburger, season with salt, pepper and onion powder. Add the cans of soup and 1 cup water. Bring to a simmer, then add more water until consistency of thick sauce. Using a greased 3 qt. casserole alternate layers of noodles or macaroni with the meat sauce and the cheese, cut into slices. About 15 minutes before it is done, cover with crushed potato chips. Bake 45 minutes at 350°. Makes eight servings.



CHICKEN CASSEROLE

Irene Rod

7 oz. pkg. macaroni (uncooked)	2 c. chicken <u>or</u> turkey (cooked)
2 c. milk	1 small green pepper
2 cans cream of mushroom soup	3 eggs (hard cooked)
1/2 lb. cheese (cubed)	1 1/2 tsp. salt, pepper
1 small onion	

Mix all together. Pour into a large greased casserole and refrigerate overnight. Remove from refrigerator 1 hour before baking and mix well. Top with bread crumbs, cornflakes, potato chips or Chinese noodles. Bake 1 to 1 1/2 hours at 350°.

ZUCCHINI CASSEROLE

Margaret Jacobson

2 lb. zucchini	1/2 pt. sour cream
1 onion (finely chopped)	1 pkg. Pepperidge Farm herb seasoned stuffing mix
1 stick butter (softened)	
1 can cream of chicken soup	

Slice zucchini and cook till tender (8 to 10 minutes). Drain and mix with onion, butter, soup, sour cream and 2/3 of the stuffing mix. Place in greased 3 qt. casserole and sprinkle remaining stuffing on top. Bake at 350° for 20 minutes. Serves 6.

3 SQUASH CASSEROLE

Aileen Johnson

3 kinds of squash (one must be zucchini)	3 eggs
1 tsp. dry mustard	1 c. milk

Peel and cut up in pieces, (squash). Cook and drain - put in bottom of casserole. Make a cream sauce and add 1 tsp. dry mustard to cream sauce. Pour over cooked squash. Beat 3 eggs - milk, add 1 c. milk. Pour over squash and cream sauce. Bake 45 minutes in slow oven.

BAKED CABBAGE

Grace Johnson

1 small head cabbage

Shred and steam in salt water. Place drained cabbage in buttered casserole. Make a cream sauce and add cheese. Pour over cabbage. Bake 350° for 30 minutes.

Continued Next Page.



BAKED CABBAGE (Continued).

The last 10 minutes sprinkle buttered cracker crumbs over top. The buttered crumbs are what make this dish so good!

SUMMER SAUSAGE

Mrs. Otis Chentland

2 lbs. of hamburger (the cheap kind)	2 tsp. onion salt <u>or</u> powder
3 T. Morton's tender salt	2 tsp. liquid smoke
1/4 tsp. garlic salt <u>or</u> powder	1 c. water

Mix and make two balls wrap in foil. Refrigerate 24 hour. Pick foil with fork and bake at 300° with shallow rack or cookie sheet 1 1/2 hour.

CHICKEN CASSEROLE

Mrs. Lloyd Ritland

Lay chicken pieces level in (13 x 9) greased pan. Mix together in bowl:

3/4 c. dry rice	1 c. milk
1 can cream of celery soup	1 can Chinese vegetables
1 can mushroom soup	

(Do not dilute soups.) Spread this mixture evenly over the chicken pieces. Spread 1 pkg. dry Litpon onion soup evenly over the top. Bake at 325° for 3 hours.

HOT TUNA HERO SANDWICH

Mrs. Birch Fleming

2 cans (7 oz.) tuna (flaked and drained)	1/4 c. parsley (chopped)
1/2 c. Hellmann's real mayonnaise	1 T. lemon juice
1/4 c. dairy sour cream <u>or</u> cottage cheese	1/2 tsp. garlic salt
3 T. oleo <u>or</u> margarine	1 long loaf French bread
	1/4 lb. Swiss cheese (thinly sliced)

Combine tuna, salad dressing, sour cream or cottage cheese, parsley, lemon juice and garlic salt. Slice French bread lengthwise. Spread with margarine or oleo. Place cheese and tuna mixture between bread halves. Bake at 350° moderate oven for about 25 minutes.

SALMON LOAF

Ruth Gumtau

1 lb. can salmon	1/2 tsp. salt
2 c. rice (cooked)	1 T. parsley
2 eggs (beaten)	1 T. onion (minced)
1/2 c. coarse cracker crumbs	1 c. mushroom soup (undiluted)
1/2 c. milk	

Mix all above ingredients with exception of soup and milk. Heat soup and milk to boiling point. Pour over salmon mixture. Bake in 350° oven for 35 minutes.

CREATIVE CHICKEN

Mrs. Sterling Wicks

2 c. shell <u>or</u> Creamette	1 can cream of mushroom soup
macaroni (uncooked)	2 c. milk
2 c. chicken (diced) (can	1/4 lb. Cheddar cheese (diced)
use ham or turkey)	1 small onion (chopped)
1 can cream of celery soup	

Mix all together and let stand overnight. Bake 1 to 1 1/2 hours in 350° oven. Use a (9 x 13) pan.

SKILLET BARBECUED CHICKEN

Mary Ellen Twedt

1 frying chicken (cut in	1/4 tsp. garlic salt
serving size pieces)	1 tsp. salt
1/4 c. salad oil	1/2 tsp. pepper
2 T. vinegar	1/2 tsp. celery seed
2 T. brown sugar	1/2 tsp. parsley flakes
1/3 c. catsup	1/4 c. water
1 tsp. Worcestershire sauce	

Wash chicken pieces and drain well. Put chicken giblets on to simmer in water to cover if you care to add them to sauce later. Combine all ingredients in large frying pan. Set in chicken pieces and cook over medium heat, turning to brown evenly. Cook until tender, about 35 minutes.

DRIED BEEF MACARONI BAKE

Mrs. Lester Ritland

4 oz. dried beef	2 c. milk
1 c. macaroni (uncooked)	1/4 tsp. pepper
3 T. oleo	1/2 c. cheese (diced)
4 T. flour	1/2 c. celery (diced)

Continued Next Page.

DRIED BEEF MACARONI BAKE (Continued).

Cook macaroni according to directions. Make a sauce of butter, flour and milk cooking until thick. Add dried beef, macaroni, celery, cheese and pepper. Mix lightly and put in casserole and bake for 30 minutes in 350° oven. Serves 6.

SPAGHETTI PIE

Gloria Schmillen

6 oz. spaghetti	1 c. tomatoes (cut up)
2 T. butter	1 can (6 oz.) tomato paste
1/3 c. Parmesan cheese (grated)	1 tsp. sugar
2 eggs (well beaten)	1 tsp. oregano
1 lb. ground beef	1/2 tsp. garlic salt
1/2 c. onion (chopped)	1 c. cottage cheese
1/4 c. pepper (chopped)	1/2 c. Mozzarella cheese
	(shredded)

Cook spaghetti, drain (should have 3 1/4 c. cooked spaghetti). Stir in butter, egg and Parmesan cheese. Form into a "crust" in (10 inch) piepan. Brown ground beef, onion and green pepper. Drain. Stir in undrained tomatoes, tomato paste, sugar and spices. Heat through. Spread cottage cheese over bottom of spaghetti "crust". Fill pie with tomato mixture. Bake at 350° for 20 minutes. Sprinkle Mozzarella cheese atop. Bake 5 minutes more - serves 6.

HAMBURGER CASSEROLE

Marie Knaphus

Brown 1 lb. ground beef, drain fat, and put in casserole with sliced carrots, potatoes, onions, chopped cabbage, and green beans or mushrooms. Pour 2 1/2 c. V-8 juice over. Salt and pepper. Bake 2 1/2 hours at 325°. May be baked in microwave oven. Try 15 minutes, check, and bake an additional 5 minutes, if necessary. Good with thick slices of homemade bread.

HAMETTES

Marilyn Erickson

1 lb. ham	1/2 beef
1 lb. pork	
Ground together. Add:	
2 eggs	2 c. cracker crumbs
1 c. milk	
Shape into balls.	

Continued Next Page.

HAMETTES (Continued).

1/2 c. vinegar

1 c. brown sugar

1/2 c. water

1 tsp. dry mustard

Bake in uncovered pan for 1 hour in a 325° oven.

DRIED BEEF CASSEROLE

Marie Forth

1 pkg. dried beef

1 small pkg. macaroni (uncooked)

2 cans cream of chicken soup

4 eggs (hard boiled and chopped)

1 c. cheese (diced)

1 T. onion flakes (minced)

2 c. milk

Mix all ingredients and let stand overnight. Put in (9 x 13) pan and bake at 300° for 45 minutes.

HAM BALLS

Theola Clarke

3/4 lb. ground smoked ham

3/4 c. cracker crumbs

1 1/2 lb. ground lean pork

1/2 tsp. salt

1/2 c. milk

1 egg (well beaten)

1/2 c. tomato juice

BASTING MIXTURE:

1 T. mustard

3/4 c. brown sugar

1 1/2 T. vinegar

Mix together and form into balls. Bake in 350° oven 1 1/2 hours. Cover them first 1/2 hour - uncover next 1/2 hour and cover last 1/2 hour. Baste throughout baking time with basting mixture.

FANCY HOT DISH

Eunice Kacalek

1 can cream of mushroom soup

2 c. turkey (cubed) (may use

1 can cream of chicken soup

chicken, shrimp or tuna)

1 small can evaporated milk

1 small container button

2 c. Chinese chow mein

mushrooms

noodles

1 c. slivered almonds

Green pepper (chopped)

Pimiento (optional)

1 c. celery (chopped, cooked,  
don't cook too long)

Combine all ingredients together adding noodles last. Bake at 325° for 1 1/2 hours. Baking dish should be placed in a pan of water while baking.



BAKED CHICKEN AND RICE

Dolores Sherwood

- |                                   |                          |
|-----------------------------------|--------------------------|
| 4 chicken breasts <u>or</u> other | 1 can chicken soup       |
| chicken parts                     | 1 soup can milk          |
| 1 can mushroom soup               | 1/4 lb. butter           |
| 1 can celery soup                 | 1 1/4 c. rice (uncooked) |

Heat soups and milk together with butter. Mix in rice.

Pour into 2 qt. glass baking dish. Place chicken in this. Brush top of chicken with butter. Bake 2 1/2 hours at 275°. Serves 6 to 8.

HAM BALLS

Judith Reisetter

- |                      |                    |
|----------------------|--------------------|
| 1 lb. ground ham     | 1 lb. ground round |
| 1 lb. ground sausage |                    |
| Mix into meat:       |                    |
| 1 c. soda crackers   | 1 c. milk          |
| 1 c. graham crackers | 2 eggs             |
| Shape into balls.    |                    |

TOPPING:

- |                   |                                 |
|-------------------|---------------------------------|
| 1 can tomato soup | 1 tsp. dry mustard              |
| 1 c. brown sugar  | 1/3 c. <u>plus</u> 1 T. vinegar |

Pour over meatballs bake 1 hour at 350°. Baste once or turn over.

BEEF CARROT CASSEROLE

Mrs. Lester Ritland

- |                             |                                 |
|-----------------------------|---------------------------------|
| 1 lb. ground beef           | 1 c. cream style cottage cheese |
| 1 T. butter                 | 1/4 c. fresh parsley (chopped)  |
| 1/4 c. onion (minced)       | 1 c. carrots (sliced, cooked)   |
| Small amount garlic         | 8 oz. medium noodles (cooked    |
| 2 cans (8 oz.) tomato sauce | and drained)                    |
| 1 tsp. salt                 | 1 c. cheese (shredded)          |
| 1/4 tsp. pepper             |                                 |
| 1 c. dairy sour cream       |                                 |

Brown beef in butter. When meat starts to turn color add onion and garlic. Saute' until meat is well browned. Stir in tomato sauce, salt and pepper. Simmer uncovered for 5 minutes.

Combine sour cream, cottage cheese, parsley and carrots. Add to cooked noodles, mix well.

Continued Next Page.

BEEF CARROT CASSEROLE (Continued).

Alternate layers of the meat mixture and cottage cheese mixture in greased 3 qt. casserole, beginning and ending with noodles. Top with cheese. Bake at 350° oven 30 minutes or until hot.

ALMOND RICE

Mrs. Ward Britson

- |                                   |                                  |
|-----------------------------------|----------------------------------|
| 1 pkg. dry Lipton chicken         | 1/2 c. onions (diced)            |
| soup <u>or</u> 1 envelope chicken | 1/2 c. brown <u>or</u> wild rice |
| cup-a-soup                        | (raw)                            |
| 1 1/2 lb. breakfast sausage       | 1 c. blanched almonds            |
| 1 c. celery (diced)               | (slivered)                       |

Prepare soup using 1 qt. water. Brown sausage, onion, celery. Combine all in large casserole. Bake 1 1/2 hours at 350°.

CORNERD BEEF CASSEROLE

Mildred Zinn

- |                         |                             |
|-------------------------|-----------------------------|
| 1/2 lb. noodles         | 1 can mushroom soup         |
| 1 can cornerd beef      | 1 c. milk                   |
| 1 small onion (diced)   | 1/4 lb. American cheese     |
| 3 stalks celery (diced) | 1 c. potato chips (crushed) |

Cook noodles; mix cheese, onion and celery with the mushroom soup and 1 c. milk. Add flaked cornerd beef and mix well. Top with potato chips. Bake 350° for 40 minutes.

CHEESE AND TUNA CASSEROLE

Ruth Gumtau

- |                                 |                              |
|---------------------------------|------------------------------|
| 2 c. rice (cooked)              | 1 can cream of mushroom soup |
| 2 cans (7 oz.) tuna (drained)   | 6 slices of cheese (cubed)   |
| 1 can mixed vegetables (cooked) | 2 slices of cheese (sliced   |
| 1 c. milk                       | diagonally)                  |

Combine rice and tuna - vegetables - add milk, soup and cubed cheese. Blend well and place in greased 2 qt. casserole and top with additional 2 slices of cheese. Bake at 350° oven for 35 to 40 minutes.

Snap judgment has a way of becoming unfastened.

SEAFOOD CASSEROLE

Ethel Holm

- |                             |                              |
|-----------------------------|------------------------------|
| 1 medium onion (chopped)    | 1 c. celery (chopped)        |
| 1 green pepper (chopped)    | 1 c. mayonnaise              |
| 1 tsp. Worcestershire sauce | 1 c. bread crumbs (buttered) |
| 1 can shrimp                | 1/2 c. stuffed olives        |
| 1 can crab meat             |                              |

Mix together and bake at 350° for 30 minutes.

ONE DISH MEAL

Ethel Holm

- |                                |                                   |
|--------------------------------|-----------------------------------|
| 1 lb. ground beef              | 1 pt. tomatoes (cooked)           |
| 2 large onions (chopped)       | 1/2 lb. pkg. noodles              |
| 3/4 c. celery (chopped)        | Salt <u>and</u> pepper (to taste) |
| 1 can (No. 2) peas             | 2 T. bacon grease <u>or</u> fat   |
| 1 can (No. 2) cream style corn |                                   |

Cook noodles in salted water as directed on pkg. Then drain. Brown the meat, onions, and celery in 2 T. fat or bacon grease. Place in a large mixing bowl and add peas (liquid too) and corn to noodles. Season and add tomatoes. Mix well and place in a large baking dish. Bake 1 hour at 350° oven.

NOTE: Green peppers may be added, if desired.

VEGETABLE LOAF

Ethel Holm

- |                   |                                   |
|-------------------|-----------------------------------|
| 1 lb. hamburger   | 1 pt. milk                        |
| 2 c. raw potatoes | Salt <u>and</u> pepper (to taste) |
| 1 c. raw carrots  | 2 eggs (beaten)                   |
| 1 onion           | Bread crumbs (1/2 cup)            |

Grind potatoes, carrots and onions. Mix all ingredients together and place in a buttered baking dish; top with bread crumbs. Bake 375° oven for 45 minutes, then reduce heat to 350° for 30 more minutes or until done.

CELERY HOT DISH

Margaret Larson

- |                         |                                    |
|-------------------------|------------------------------------|
| 3 c. celery (sliced)    | 1 can cream of chicken soup        |
| 3 c. cabbage (shredded) | 1/4 lb. pimiento cheese (cubed)    |
| 1/2 tsp. salt           | 2 T. buttered toasted bread crumbs |

Cook celery, cabbage and salt for 10 minutes.

Put 1/2 of celery and cabbage in 1 1/2 qt. casserole. Mix soup and cheese - alternating layers of soup and celery mixture. Top with soup, crumbs and cheese. Bake 30 minutes in a 350° oven.

CARROT CASSEROLE

4 c. carrots (sliced)	1 c. Velveeta cheese (cubed)
1/2 stick oleo	Potato chips (1/2 c.) (crushed)
1 T. onion (chopped)	

Boil carrots 5 minutes, then drain. Pour over carrots in casserole the melted oleo, onions and cheese. Top with potato chips. Bake 350° for 30 to 35 minutes.

BROCCOLI CASSEROLE

Lillie Thompson

1 pkg. broccoli	2 slices bacon (fried crisp)
2/3 can mushroom soup	Onion salt
1/2 c. Velveeta cheese (grated)	Potato chips (crushed)
1 small can mushrooms (drained)	

Boil broccoli and drain - as directed on pkg. Stir together soup, cheese, mushrooms and bacon. Pour over broccoli in a buttered casserole. Top with onion salt and potato chips. Bake 20 minutes to 1/2 hour in 350° oven.

BROCCOLI CASSEROLE

Mrs. Rueben Swenson

1 stick garlic cheese	3 pkgs. broccoli spears
1 can mushroom soup	1/2 stick of oleo
1 can cream of chicken soup	Bread cubes
3/4 c. slivered almonds	

Cook broccoli spears in salted water as directed on pkg. Drain and place in baking dish. Sprinkle with almonds. Heat soups and cheese pour this over broccoli. Bake 375° oven until bubbly. Top with bread cubes and return to oven to brown.

SCALLOPED CORN WITH GREEN PEPPER

Mrs. Violet Beal

2 c. corn (drained)	1 c. milk
1 medium green pepper	1 tsp. sugar
1 egg (well beaten)	1 tsp. salt
2 T. butter	Pepper
2 T. flour	

Combine first three ingredients. Make white sauce from flour, milk and butter. Season with sugar and salt. Put corn into greased casserole and cover with the white sauce. Sprinkle buttered bread crumbs over top. Bake 30 minutes in 375° oven.



BAKED LIMA BEANS WITH SOUR CREAM

June Johnson

4 lbs. butter or lima beans      4 c. brown sugar or to taste  
 (drained)      4 T. dry or prepared mustard  
 8 tsp. salt      3 c. sour cream  
 1 c. or less butter (melted)      Crisp fried bacon (broken up)

Large recipe - can make 1/2 recipe. Combine all ingredients in casserole. Bake about one hour at 350°.

CHICKEN BREASTS IN GRAVY

Violet Beal

4 chicken breasts      1 large onion (thickly sliced)  
 1 or 2 cans (10 oz.) chicken      Salt and pepper (to taste)  
 gravy      Paprika

Arrange breasts in shallow baking dish. Cover with sliced onions. Season, then pour gravy over all. Bake at 350° for 1 1/2 hours. Serve with baked potatoes and baked apples and a tossed salad and your meal is complete and simple.

CHEESE PUFFS

Bernice Caltvedt

1 stick margarine      1 tsp. dry minced onion  
 1 jar Old English sharp cheese      1/2 tsp. Ac'cent  
 spread      1/4 tsp. seasoned salt  
 1 egg yolk      16 slices bread  
 1 tsp. Worcestershire sauce

Mix all ingredients, except bread, until smooth. Cut crust off bread. Butter bread like for a sandwich and cut into four pieces - triangular. Spread top and sides of each sandwich with cheese mixture. Place on a cookie sheet and freeze. When ready to serve, bake frozen in 350° oven until slightly brown and puffy. Serve hot.

OVERNIGHT TURKEY HOT DISH

Mrs. Dean Hetland

10 slices white bread      4 eggs (beaten well)  
 2 c. turkey or chicken      1 1/2 c. chicken or turkey broth  
 (diced, cooked)      1 1/2 c. milk  
 1/2 c. mayonnaise      1 can mushroom soup  
 1 c. celery (diced)      1/2 lb. cheese (grated or cubed)  
 1 T. green pepper

Continued Next Page.

## OVERNIGHT TURKEY HOT DISH (Continued).

Remove crusts from bread and cut in small cubes. Put half of bread cubes in (9 x 13) pan. Spread turkey, mayonnaise, celery and pepper over cubes and put remaining crumbs over that. Combine eggs, broth and milk and pour over all. Refrigerate overnight. Bake 350° oven for 15 minutes. Pour soup over top and sprinkle with cheese and bake 1 hour longer. (Good for church gatherings.)

24 HOUR CHEESE CASSEROLE

Velma Larson

12 slices day old firm	1 lb. sharp Cheddar cheese
bread (remove crust)	1 tsp. salt
4 eggs	1/2 tsp. mustard
2 1/2 c. milk	1/2 tsp. Worcestershire sauce

In greased casserole, break 12 slices bread. Beat eggs and add milk, cheese, salt, mustard and Worcestershire sauce. Mix well and pour over bread and stand in refrigerator overnight. Remove 1 hour before baking at 325° for 1 hour. Serves 10 to 12. (Long glass dish.)

ROUND STEAK CASSEROLE

Kathy Houge

Round steak (cut in serving	Salt <u>and</u> pepper
size pieces)	Potatoes
1 can cream of chicken soup	Carrots
1 can water	

Brown steak in a little shortening, adding salt and pepper. Remove steak from skillet and put into casserole dish. Add soup and water to drippings and bring to a boil. Peel potatoes and carrots. Put on top of browned steak. Salt and pepper vegetables. Pour hot soup mixture over all. Cover and bake in a 350° oven for 2 hours. (Add 2 cans of soup and 2 cans of water if serving 8.) Gravy forms while meat and vegetables are baking. Makes 4 servings.

5 CAN CASSEROLE

Fannie Hockman - Helen Jacobson

1 or 2 cans boned chicken	1 small can evaporated milk
1 can cream of chicken soup	1 can Chinese noodles
1 can chicken noodle soup	

Mix all together - save enough noodles to put over top. Put all in a baking dish and top with the remaining noodles. Bake 45 minutes at 350°.

SOUR CREAM NOODLE BAKE

Mrs. Sterling Wicks

- |  |   |
|--|---|
| 1 pkg. (8 oz.) noodles<br>(cooked and drained) | 1 can (8 oz.) tomato sauce                |
| 1 lb. ground beef                              | 1 c. cottage cheese                       |
| 2 T. butter                                    | 1 c. sour cream                           |
| 1 T. salt                                      | 6 small green onions (chopped fine)       |
| 1/4 tsp. garlic salt                           | 1/4 c. sharp Cheddar cheese<br>(shredded) |

Brown ground beef in 2 T. butter. Add salt and garlic salt. Mix noodles and beef together with tomato sauce, cottage cheese, sour cream, onions and cheese. Put in casserole dish and top with additional shredded cheese. Bake in 350° oven for 45 minutes or until top is bubbling.

GREEN BEAN CASSEROLE

Mrs. Russell H. Leonard

- |   |  |
|---|--|
| 2 cans (16 oz.) French cut<br>green beans (drained) | 1/2 c. Hellmann's mayonnaise   |
| 1 can mushroom soup                                 | 2 cans (8 oz.) water chestnuts<br>(cubed)                              |
| 2 tsp. curry powder                                 | Almonds (butter, chopped) <u>or</u><br>crumbs (buttered) (for topping) |

Combine all ingredients. Bake in buttered casserole 30 minutes at 350°. Serves 8.

DRIED BEEF DELIGHT

- |              |                               |
|--------------|-------------------------------|
| 2 c. noodles | 2/3 c. cheese (grated)        |
| 2 T. butter  | 1 1/2 c. dried beef (chopped) |
| 1/4 c. flour | 1/4 c. pimienta (chopped)     |
| 1 pt. milk   | 1 small can mushrooms         |

Cook noodles in boiling salted water until tender. Make a white sauce of butter, flour and milk. Add cheese, dried beef, pimienta and mushrooms. Combine with drained noodles. Put into baking dish and top with buttered crumbs. Bake at 375° for 30 minutes.

DRESSING CASSEROLE

Mrs. Ross Morris

- |                         |                             |
|-------------------------|-----------------------------|
| 1 medium onion          | 1 can cream of chicken soup |
| 1/2 c. celery (chopped) | 1 1/4 cans of water         |
| 4 T. butter             | 10 slices of bread (cubed)  |
| 1 tsp. sage             | Meat (cooked) (if desired)  |

Continued Next Page.



DRESSING CASSEROLE (Continued).

Brown onion and celery in butter. Stir in remaining ingredients. Spoon into greased casserole. Bake one hour at 325°. May be covered first half of baking. This is excellent dressing to use on top of pork chops or to stuff into pork chops if they are the thick ones with the "pockets". Very fine for a roasting chicken.

EASTER AND NEW YEAR'S BRUNCH CASSEROLE

Mrs. Ross Morris

6 slices bread	4 eggs (beaten)
1 can mushrooms (stems and pieces)	2 c. milk
1/2 c. stuffed olives (sliced)	1/2 tsp. salt
1 c. Cheddar cheese (grated)	1/2 tsp. butter flavor
1 c. ham <u>or</u> turkey (cooked)	1/4 tsp. dry mustard

Cut bread into cubes. Place 1/2 the bread cubes in a buttered casserole. Spread layers of mushrooms, olives, cheese and meat over bread layer. Spread remaining cubes over top. Beat eggs and add milk, flavoring and seasonings. Pour over layered mixture. Refrigerate overnight or several hours. Bake uncovered in a 350° oven 45 minutes to one hour. Let set 5 to 10 minutes after removing from oven before serving.

HOT CHICKEN CASSEROLE

Doris Christian

2 1/2 c. chicken (cooked and cubed)	2 eggs (hard cooked, chopped)
4 T. flour	1/4 tsp. salt
4 T. butter <u>or</u> oleo	1/4 tsp. Worcestershire sauce
1 c. chicken broth	1 T. lemon juice
1 can cream of celery, mushroom <u>or</u> chicken	3/4 c. salad dressing (Miracle Whip)
2 tsp. onion (chopped)	1/2 c. almonds (chopped)
	1 1/2 c. chow mein noodles

Make white sauce of butter, flour, broth and lemon juice. Place chow mein noodles in bottom of a (9 x 9) pan (greased). Blend all the other ingredients with the white sauce and pour over the noodles. Top with more (1 1/2 c.) chow mein noodles. Bake at 375° for 20 minutes. Serves 8 to 10.



MACARONI CASSEROLE

Mrs. Millard Helland

- |  |                             |
|--|-----------------------------|
| 1 lb. ground beef (browned)            | 1 can cream of chicken soup |
| 2 c. small macaroni (partially cooked) | 2 c. milk                   |
| 1 can cream of celery soup             | 1/4 lb. cheese (grated)     |
|  | 1 small onion (diced)       |
|  | 1/4 tsp. salt               |

Mix all together and bake 40 minutes in a 350° oven (uncovered).

MACARONI DISH

Mrs. Howard Hage

- |                                  |                        |
|----------------------------------|------------------------|
| 1 c. large macaroni (uncooked)   | 2 eggs (hard boiled)   |
| 1 can cream of mushroom soup     | 1 small onion (minced) |
| 1/4 lb. American cheese (cut up) | 1 c. milk              |
|                                  | 1/8 lb. dried beef     |

Mix and let stand in refrigerator overnight. Bake in 350° oven about 1 hour.

HAM BALLSMEATBALLS:

- |                      |                                |
|----------------------|--------------------------------|
| 1 1/4 lb. ground ham | 1 1/2 c. graham cracker crumbs |
| 1 lb. sausage        | 2 eggs                         |
| 1/2 lb. ground beef  | 1 c. milk                      |

SAUCE:

- |                  |                  |
|------------------|------------------|
| 1 c. ketchup     | 2 T. vinegar     |
| 1 c. brown sugar | 1 T. dry mustard |

Mix meatball ingredients and form balls. Cover with sauce. Bake at 350° for 1 hour.

TUNA CASSEROLE

- |                     |                             |
|---------------------|-----------------------------|
| 1 can chunk tuna    | 1/2 c. milk                 |
| 1 can mushroom soup | 1/2 pkg. (25¢) potato chips |
| 1 can peas          |                             |

Mix all ingredients. Crush potato chips. Put 1/2 chips in mixture. Sprinkle rest on top. Bake 25 minutes at 350°.

HAMBURGER CASSEROLE

Almina Jacobson

- |                                  |                                 |
|----------------------------------|---------------------------------|
| 1 pkg. (12 oz.) wide egg noodles | 2 1/2 tsp. salt                 |
| 2 lbs. hamburger                 | 1/4 tsp. pepper                 |
| 1 onion (small) (chopped)        | 2 cans (10 3/4 oz.) tomato soup |
| 3/4 c. celery (chopped)          | 1/4 c. oleo                     |
| 1 small green pepper (chopped)   | 1/3 c. Parmesan cheese          |

Cook noodles and toss in melted oleo or butter. Brown hamburger, onion, celery and green pepper. Add salt and pepper and soup. Mix in noodles. Top with cheese. Bake at 350° for 45 minutes. (Can use half the recipe.)

SQUASH CASSEROLE

Doris Skeie

- |  |                                       |
|--|---------------------------------------|
| 1 to 1 1/2 lb. fresh butter-nut <u>or</u> acorn squash | 1 can condensed cream of chicken soup |
| 1 medium onion (chopped)                               | 1/2 stick margarine                   |
| 3/4 c. sour cream                                      | 1/2 c. fine dry bread crumbs          |
| 1 medium carrot (grated)                               |                                       |

Chop squash finely. Combine with other ingredients except butter and crumbs in greased 2 qt. casserole dish melt butter and combine with crumbs.

CHICKEN CASSEROLE

Harriet Erickson

- |                                       |                                |
|---------------------------------------|--------------------------------|
| 1 pkg. (7 oz.) macaroni (do not cook) | 2 eggs (hard boiled)           |
| 1 1/2 cans milk                       | 1/4 lb. processed cheese       |
| 2 cans cream of mushroom soup         | 1 pt. chicken <u>and</u> broth |
|                                       | 1 small onion (minced) - salt  |

Mix all ingredients together. Put in greased (9 x 13) pan. Store overnight in refrigerator. Take out 1 hour before baking. Bake 350° for 1 hour. After it has baked 30 minutes, top with crushed potato chips or canned onion rings and continue baking until done.

HAMBURGER PIE

Mrs. Roger Sogard

- |   |                                  |
|---|----------------------------------|
| 1 medium sized onion (chipped)                                  | 5 medium sized potatoes (cooked) |
| 1 lb. ground beef   | 1/2 c. warm milk                 |
| Salt <u>and</u> pepper  | 1 egg (beaten)                   |
| 1 can (No. 2) (2 1/2 c.) <u>or</u> 1/2 lb. green beans (cooked) | Dash salt <u>and</u> pepper      |
| 1 (10 1/2 or 11 oz.) tomato soup                                |                                  |

Continued Next Page.

HAMBURGER PIE (Continued).

I use instant potatoes add milk and egg works very well. Brown onion in hot fat add meat and seasoning, brown. Add drained beans and pour soup over this in a casserole add mashed potatoes on top in mounds over mixture. Bake in moderate oven 30 minutes or 12 minutes in microwave oven. Serves 6. Turns out a very pretty dish.

OVERNIGHT CASSEROLE

Jane Vold

1 T. onion (grated)	1/2 lb. sharp cheese
1 can mushroom soup	2 c. macaroni
1 can celery soup	2 c. milk
1/2 lb. ham, chicken <u>or</u> beef (chopped)	4 eggs (hard cooked, sliced) (used for garnish)

Mix all ingredients and refrigerate overnight, than bake 1 hour at 350°.

CORN BEEF HOT DISH

Jane Vold

1 pkg. (8 oz.) noodles	1 can creamed chicken soup
1 can (12 oz.) Libby's corn beef	1 c. milk
1/4 lb. Cheddar cheese (cut in cubes)	1/4 c. onions (chopped)
	3/4 c. butter crumbs

Mix all ingredients except butter crumbs. Season to salt. You may use garlic salt, celery salt, pepper and Lawry's seasoned salt. Pour into buttered (7 x 9) baking dish, cover with butter crumbs. Make dish the night before. If it appears dry, add milk. Bake 45 minutes in 350° oven.

BEAN SPROUT CASSEROLE

Jolene Frette

1 pkg. frozen peas (cooked and drained)	1 can bean sprouts (drained)
2 cans mushrooms	1 can water chestnuts (sliced)
1 pkg. frozen pea pods	1 can mushroom soup

Mix and bake 30 minutes at 350°. Top with 1/2 lb. shredded Cheddar cheese and lean French fried onions. Bake 15 minutes. Meat or shrimp may be added.



PORK CHOP CASSEROLE

Ardis Gjerde

6 pork chops	1 can cream of chicken soup
3/4 c. rice	3 c. boiling water
1 pkg. dry onion soup	

Mix rice and onion soup together and put on bottom of pan. Add chops. Mix water and soup together and pour on top. Bake 1 hour at 350°.

SUMMER SAUSAGE

Mrs. Harold Tjelmeland

2 lbs. hamburger	1/4 tsp. salt
2 T. Morton's curing salt	1/4 tsp. pepper
1 T. mustard seed	1/8 tsp. garlic powder
3/4 c. water	1 T. liquid smoke

Mix all together. Divide into 2 or 3 rolls, wrap in foil and refrigerate 24 hours. Leave in foil to bake, open ends so meat can drain while baking. Bake 350° for 1 hour. Remove from foil rewrap and refrigerate.

IMITATION LOBSTER

Mrs. Myron Tjelmeland - Mrs. Charles Deppe

1 lb. pkg. frozen haddock fillets

1. Place in large pan of hot water - add 1 tsp. seasoning salt and all but 1 T. juice of 1 lemon.

2. Boil until fork goes through easily.

3. Drain off water and place in broiler - add little seasoning salt and baste with butter or margarine. Broil until edges (top) are brown.

4. Turn, baste, and broil until top is lightly brown - edges will sort of curl up.

Sauce: Heat 1 1/2 sticks butter or margarine with few shakes of seasoning salt and remaining 1 T. lemon juice. Dip fish in this.

HOMEMADE SUMMER SAUSAGE

Judy Vigness

4 lbs. ground beef	1 T. hickory liquid smoke
1/2 tsp. onion powder	4 T. Tender-Quick salt
1/2 tsp. garlic powder	

Mix all above, as though you were mixing a meat loaf, then make 6 to 8 rolls and wrap in foil place in refrigerator 24 hours. The next day place all rolls in large kettle and cover with water.

Continued Next Page.



# HOMEMADE SUMMER SAUSAGE (Continued).

Cook on medium heat for 1 hour. Remove from stove, let cool and rewrap in Saran Wrap and foil. Store in refrigerator or it freezes well.

## TURKEY DRESSING

Judy Vigness

6 c. bread cubes (toasted)	1 tsp. salt
1 egg	1/2 tsp. pepper
1/4 c. onion (chopped)	1/2 c. milk
1/4 c. celery (chopped)	3/4 c. stock (broth from giblets)

Mix all together and refrigerate overnight. I go ahead and cook the giblets, and chop them and add them to the dressing.

## SALISBURY STEAK

Mrs. Richard C. Johnson

1 2/3 c. saltine crackers (crushed)	1/2 tsp. nutmeg
2 lbs. ground beef	1 can (10 1/2 oz.) cream of mushroom soup
1/2 c. catsup	1 can milk
2 eggs	2 T. butter
2 tsp. onion (chopped)	1 tsp. sherry - garlic salt
2 tsp. parsley (chopped)	1 T. pimiento (chopped)
1 tsp. Worcestershire sauce	1 can (4 oz.) sliced mushrooms (drained)
1 1/2 tsp. salt	
1/2 tsp. pepper	
1/2 tsp. marjoram	

Combine first 11 ingredients mix well. Shape into oval patties. Place in deep dish. Heat soup with milk, butter, sherry and garlic salt. Pour over patties. Cover and bake 350° for 45 minutes. During last 10 minutes add mushrooms and pimiento if desired.

## PORK CHOPS SUPREME

Mrs. Teresa Barker

6 or 8 pork chops	1/2 tsp. cloves
1 large onion (sliced)	1/2 c. catsup
2 T. brown sugar	1/2 c. boiling water
1 T. flour	Salt <u>and</u> pepper
1 tsp. mustard	

Continued Next Page.

## PORK CHOPS SUPREME (Continued).

Place one slice onion on each pork chops. Mix other ingredients and pour over chops. Bake 1 hour and fifteen minutes in slow oven, 325 to 350°.

DRESSING

Mrs. Noble Twedt

4 c. celery (chopped)	4 qts. bread crumbs
1/2 c. onion (diced)	2 tsp. salt
2 c. boiling water	1 tsp. pepper
3/4 c. butter <u>or</u> oleo	1 1/2 tsp. poultry seasoning
(melted)	<u>or</u> 1 1/2 tsp. sage

Cook celery and onion in boiling water (save liquid). Mix dry ingredients, celery and onion. Pour melted butter and hot liquid over the bread crumbs and mix lightly with a fork. This should be a moist dressing and is enough to stuff a 12 or 14 lb. bird.

OVEN BARBECUED RIBS

Mrs. Charles Deppe

2 lb. ribs <u>or</u> shoulder meat	Salt <u>and</u> pepper
(I use country style ribs)	1 onion (sliced thin)

SAUCE:

1 c. ketchup	Several dashes Tabasco sauce
1/4 c. vinegar	1 c. water
2 tsp. dry mustard	2 T. sugar
4 tsp. Worcestershire sauce	

Brown meat in 450° oven for 30 minutes. Drain off drippings. Arrange in pan with a tight fitting cover. Tuck onion slices in between meat and cover with sauce. Pour over meat, cover and bake 350°, 1 1/2 hours. Spoon sauce over meat 2 or 3 times during this period. Adding water if necessary to keep from sticking. Uncover and bake 15 to 20 minutes longer.

SUMMER SAUSAGE

Colleen Olson

2 lb. hamburger	; /8 tsp. onion salt
1/8 tsp. salt	2 T. liquid smoke
1 c. water	3 T. quick cure salt
1/8 tsp. garlic salt	

Continued Next Page.

SUMMER SAUSAGE (Continued).

1. Mix all ingredients together very well. Shape into 3 rolls. Wrap in aluminum foil shiny side in.
2. Refrigerate 24 hours.
3. Make slits in the bottom of the foil, place on a rack over a pan to catch drippings.
4. Bake 350° for 1 hour 15 minutes.

SAUSAGE CASSEROLE

Mrs. Arthur Sorem

- |                      |  |
|----------------------|--|
| 2 eggs (hard cooked) | 2 c. milk                                  |
| 1/4 c. margarine     | 1 lb. pork sausage (cooked and drained)    |
| 1/4 c. flour         | 1 can whole kernel corn (drained)          |
| 3/4 tsp. salt        | 2 c. potatoes (sliced, cooked and drained) |
| 1/4 tsp. pepper      | 1/2 c. soft stale bread crumbs             |

Slice 1 egg into 2 qt. casserole. Melt margarine blend in flour and seasoning. Add milk. Cook until thickened. Stir in meat, corn and potatoes. Pour over egg in casserole. Slice remaining egg and place on top. Sprinkle with bread crumbs. Bake 375° for 25 minutes. Makes 6 servings.

PEANUT BUTTER SOUP

Dorothy M. Peter

- |                                    |                        |
|------------------------------------|------------------------|
| 1/4 c. oleo                        | 1/2 c. peanut butter   |
| 4 medium potatoes (cooked, mashed) | 3 c. milk              |
| 1 medium onion                     | Salt <u>and</u> pepper |

MICROWAVE SPARERIBS

Dorothy M. Peter

Put spareribs in glass cake dish, salt, pepper, and slice onions over the ribs, top with any kind of Ragu sauce. Put waxed paper over top and put in the microwave for 20 minutes. Turn the ribs and put in another 20 minutes.

MEATBALLS

Joan Twedt

- |                       |                          |
|-----------------------|--------------------------|
| 2 lbs. hamburger      | 1 tsp. salt              |
| 1 tsp. basil leaves   | 1 tsp. garlic salt       |
| 1 tsp. poultry flakes | 1 egg                    |
| 1 tsp. oregano leaves | 1/2 c. soft bread crumbs |
- Continued Next Page.



MEATBALLS (Continued).

Mix all together and form into balls. Freezes good. Brown balls and simmer 3 to 4 hours. Using a big jar of Ragu sauce pour over spaghetti.

DELICIOUS CRISP PAN FRIED FISH

Ingeborg Thorsness

Thaw frozen fish, or use fresh. Dip in egg mixture made by combining 1 beaten egg, 1 T. milk, 1 tsp. salt and dash of pepper. Roll the fish in potato buds. Pan fry over medium heat 5 to 10 minutes until golden brown.

SWEET SOUR PORK

Mrs. Gisselquist

Make sauce in advance:

1 1/2 c. sugar	1 1/3 c. water
1/4 c. soy sauce	6 T. cornstarch (cook and stir
2/3 c. vinegar	till thick)

Cook 2 lbs. pork (cut up 1 inch thick- 2 inches long) in 1 c. cold water. Boil 20 minutes - pour off water and cool. While meat is cooling, saute' in oil 1/4 c. onion, green pepper, 1 c. pineapple (chunks are good), 1 c. carrots. Now add to pork a mixture of 2 T. soy sauce and 2 T. cornstarch, heat oil and deep fry till crisp and brown. Remove - combine with sauce and vegetables and pineapple.

Serve with rice. Save some of the sauce.

BEEF STROGANOFF

1 to 1 1/2 lbs. round steak	1 can beef broth
(cut in strips)	1 can (4 oz.) mushrooms
1 onion (medium) (cut up)	1 c. sour cream

Dust meat in about 6 T. flour (seasoned with salt and pepper). Brown meat in a little Crisco and add onions. Pour juice from mushrooms in a measuring pitcher and add enough cold water to make 2 cups. Add broth, mushrooms, most of water mixture to meat, let cook. Add remaining flour to remaining water for gravy thickening. Fold in sour cream just before serving and serve over rice or noodles.



24 HOUR CASSEROLE

Margaret Larson

- |                          |                                   |
|--------------------------|-----------------------------------|
| 12 slices day old firm   | 1 lb. medium sharp Cheddar cheese |
| bread (cut in 1 1/2 inch | 1 tsp. salt                       |
| cubes)                   | 1/2 tsp. mustard                  |
| 4 eggs (beaten)          | 1/2 tsp. Worcestershire sauce     |
| 2 1/2 c. milk            |                                   |

Beat eggs, add milk, cheese, salt, mustard and Worcestershire sauce. Mix well, pour over bread. Let stand overnight in refrigerator. Remove 1 hour before baking. Bake 1 hour at 325°. Serves 10 to 12.

ESSEX CHICKEN CASSEROLE

Mrs. Hilma Paulson

- |                                |                                   |
|--------------------------------|-----------------------------------|
| 2 c. chicken (diced, cooked)   | 1 small onion                     |
| 2 c. macaroni (uncooked)       | 1/2 green pepper (chopped)        |
| 2 cans (10 1/2 oz.) cream      | 1 jar (2 oz.) pimiento (cut fine) |
| of mushroom, chicken <u>or</u> | 1/2 c. Cheddar cheese (grated)    |
| celery soup                    | 1/2 tsp. salt - pepper            |
| 1 soup can milk                |                                   |
| 1 3/4 c. chicken broth         |                                   |

Mix in order given, pour into greased (9 x 13) pan. Refrigerate overnight, cover with foil. Remove foil before baking. Bake in 325 to 350° oven for 1 hour.

SAUCY TWIST PORK DISH

Evelyn Knight

- |                               |                                  |
|-------------------------------|----------------------------------|
| 4 oz. corkscrew shaped        | 1 can (10 oz.) condensed         |
| macaroni (uncooked)           | cream of mushroom soup           |
| 1/2 c. onion (chopped)        | 1/2 c. ketchup                   |
| 1/3 c. green pepper (chopped) | 1/3 c. Cheddar cheese (shredded) |
| 1 T. butter                   |                                  |
| 1 can (12 oz.) pork luncheon  |                                  |
| meat (cubed)                  |                                  |

Cook macaroni as directed on pkg., drain. In large skillet cook and stir onion and green pepper in butter until tender. Stir in macaroni and remaining ingredients. Pour into ungreased 1 1/2 qt. baking dish. Cover, bake 30 minutes 400°.

FROZEN COLESLAW

Barbara Berg

Boil together and cool:

- |              |                    |
|--------------|--------------------|
| 1/2 c. water | 1 c. white vinegar |
| 2 c. sugar   | 1 tsp. celery seed |

Chop 1 medium cabbage; place in a bowl with 1 tsp. salt, let stand 1 hour; then drain thoroughly; in a colander. Add (in any amount to suit you), chopped onion, celery, green pepper, shredded carrots. Add syrup to vegetables, mix well, freeze. It will keep in freezer up to a year; in refrigerator 2 to 3 weeks. I freeze it in quarts. I also use my blender for everything except the carrots, which I grate.

BROCCOLI DELUXE

Mrs. Birch Fleming

- |  |                               |
|--|-------------------------------|
| 1 pkg. (10 oz.) frozen chopped broccoli (1 inch strips) (cook and drain) | 1/2 c. dairy sour cream       |
|  | 1/4 c. carrots (grated)       |
|  | 1 T. lemon (grated)           |
| 1 can (10 3/4 oz.) condensed cream of chicken soup                       | 1/4 tsp. salt                 |
| 1 T. flour   | 3/4 c. herb seasoned stuffing |

Blend soup and flour, add sour cream, onion, salt, pepper. Put in pan. Combine stuffing and butter, sprinkle around edge. Bake 350° for 30 to 35 minutes.

CHICKEN CASSEROLE

Mrs. Kenneth Johnson

- |   |                           |
|---|---------------------------|
| 1 chicken (cooked without salt and boned) | 1 can chicken noodle soup |
| 1 can mushroom soup                       | 8 slices bread            |
| 1 can chicken soup                        | 2 eggs                    |

Bake in (9 x 11) pan for 45 minutes.

HAMBURGER CASSEROLE

Lillie Thompson

- |                       |                         |
|-----------------------|-------------------------|
| 1 lb. hamburger       | 1 or 2 potatoes (cubed) |
| 1 onion (diced)       | 1 can tomato soup       |
| 1 pkg. frozen beans   | 1/2 c. water            |
| 1 pkg. frozen carrots |                         |

Brown hamburger and put in greased casserole dish. Top with remaining ingredients. Bake at 350° for 1 1/2 to 2 hours.

HAMBURGER-POTATO CASSEROLE

Mrs. Rich Van Langen

- |                            |                             |
|----------------------------|-----------------------------|
| 1 lb. hamburger            | 1 can cream of chicken soup |
| 1 medium onion             | Potatoes (sliced)           |
| Salt and pepper (to taste) |                             |

Lightly brown hamburger, onion, salt and pepper. Place layer of sliced raw potatoes in bottom of casserole and then a layer of hot meat mixture. Add another layer of potatoes and meat mixture. Pour soup over top. Bake 1 hour at 350°.

BROCCOLI CASSEROLE

Mrs. Rich Van Langen

- |   |  |
|---|--|
| 1 pkg. (10 oz.) frozen chopped<br>or whole broccoli | 1 pkg. (10 oz.) frozen mixed<br>vegetables |
| 1 pkg. (10 oz.) frozen<br>cauliflower               |  |

Rinse and break apart with hot water. Put in greased casserole. Then mix in pan 1 small jar of Cheez Whiz and 1 can cream of mushroom soup. Heat and stir till blended. Pour over vegetables. Bake 1 hour 350°.

SWEET AND SOUR MEATBALLS

Sue Justice

- |                     |             |
|---------------------|-------------|
| 1 lb. hamburger     | 1/2 c. milk |
| 1 c. cracker crumbs |             |

SAUCE:

- |                               |                |
|-------------------------------|----------------|
| 1/4 c. vinegar                | 1/2 c. ketchup |
| 1 1/2 T. Worcestershire sauce | 1/2 c. onions  |
| 3 T. sugar                    |                |

Mix first 3 ingredients and form meatballs. Brown and place in baking dish.

Mix sauce ingredients together and pour over meatballs. Bake 1 hour at 350°.

POTATOBURGERS

Lucile Tjernagel

- |                              |                              |
|------------------------------|------------------------------|
| 2 lbs. ground round or chuck | 2 eggs                       |
| 4 or 5 medium potatoes       | 1 c. cornflakes (crushed)    |
| 1 medium onion               | 1 can (No. 303) tomato sauce |

Grind raw potatoes and onions - 2 c. of potatoes are needed. Mix all ingredients and season to taste with salt, pepper, cumin, and little garlic powder. Mixture should be quite soft. Make into large balls (about 12) and put in well greased flat baking pan. Bake 1 hour or until potatoes are tender, at 350°.



CROWD PLEASERS

Nancy Hadaway

- |  |                     |
|--|---------------------|
| 4 1/2 c. chicken (cooked and<br>diced) | 1/4 c. lemon juice  |
| 1 lb. cheese (diced)                   | 1 c. salad dressing |
| 2 1/2 c. celery (chopped)              | 1 T. onion (minced) |
|  | Salt (to taste)     |

Mix, put on buns wrap in boil. Heat 20 to 25 minutes in 250° oven. Makes 20 to 24 sandwiches.

PIZZA BURGERS

Sue Justice

- |                            |                  |
|----------------------------|------------------|
| 1 lb. ground beef          | Onion (diced)    |
| Mix.                       |                  |
| 1 can (6 oz.) tomato paste | 1/2 tsp. oregano |
| 2 T. ketchup               | 1/2 tsp. salt    |
| 1/2 tsp. garlic powder     | Dash pepper      |
- Put on 1/2 bun. Lay Mozzarella cheese on top. Broil about 2 minutes - till cheese is melted.

MACARONI CHEESE BAKE

Florence Smith

- |                             |                                |
|-----------------------------|--------------------------------|
| 2 c. elbow macaroni (cook)  | 1/4 tsp. mustard               |
| 1 c. onion (chopped)        | 4 T. flour                     |
| 1/4 c. butter               | 2 c. milk                      |
| 2 tsp. Worcestershire sauce | 1 lb. cheese                   |
| 1 tsp. salt                 | 2 cans (1 lb.) stewed tomatoes |
| 1/4 tsp. pepper             |                                |

Saute' onion in melted butter, don't brown. Add Worcestershire sauce, salt, pepper, mustard and flour. Cook until thick and gradually add milk and cook over medium heat, stirring constantly. Add cheese, stir until melted. Add tomatoes.

Place alternate layers of macaroni and sauce in greased casserole. Bake 375° for 35 minutes.

MEAT LOAF

Marcy Olson

- |                        |               |
|------------------------|---------------|
| 1 c. dry bread crumbs  | 1 c. milk     |
| 2 lbs. hamburger       | 2 eggs        |
| 1/4 c. onion (chopped) | 1 tsp. salt   |
| 1/8 tsp. pepper        | 1/2 tsp. sage |

Soak crumbs in milk, add meat, eggs, onion, and seasonings. Mix cover with sauce.

Continued Next Page.



MEAT LOAF (Continued).SAUCE:

3 T. brown sugar	1/2 tsp. nutmeg
1/4 c. ketchup	1 tsp. mustard

CHEESE TUNA BURGERS

Margaret Johnson

2 small cans tuna	Pinch of onion
1/2 c. celery	Pinch of garlic <u>and</u> onion salt
1 c. cheese (cubed)	

Add salad dressing to mix. Put mixture on buns. Wrap in foil and bake 350° for 12 to 15 minutes.

TUNA CASSEROLE

Violit Egeland

8 oz. pkg. noodles	1 can mushroom soup (add cream or rich milk)
1 can tuna	

Stir and pour over noodles, cover with bread crumbs. Dot with 2 T. of butter.

3 BEAN DISH

Bertha Stille

1 small onion	1 T. mustard
2 lb. hamburger	2 cans pork-n beans
1 c. ketchup	1 can real beans
1 T. vinegar	1 can (small) lima beans

Cook in oven for 1 hour.

LIMA BEAN CASSEROLE

Esther Olson

1 lb. dried lima beans	2 cans tomato soup
1 lb. ground beef	1/4 c. brown sugar
2 onions	Pinch of dry mustard

Cook beans until tender. Add pinch of soda. Drain browned beef and add onions, soup, and sugar. Lay strips of bacon on top. Put in (9 x 9) pan. Bake at 300°.

CHICKEN BAKED HOT DOGS

Mrs. Arthur Sorem

Hot dogs	Potato chips (crushed)
Mayonnaise	

Coak hot dogs with mayonnaise. Roll in crushed potato chips. Place on well greased baking sheet. Bake at 350° for about 20 minutes.

TURKEY AND DRESSING

Mrs. Edson Murrell

- |  |                                   |
|--|-----------------------------------|
| 13 lb. turkey (cook and<br>remove meat from bones) | 4 tsp. poultry seasoning          |
| 6 loaves of bread                                  | 5 tsp. sage                       |
| 1 onion  | 1 c. celery (cubed and<br>cooked) |
| 4 tsp. salt  | Broth (to moisten)                |

Bake at 350° for 35 to 40 minutes. Makes 5 (9 x 13) pans.

FARMER'S CHOWDER

Barb Berg

- |   |  |
|---|--|
| 8 strips bacon  | 2 1/2 c. canned tomatoes <u>or</u><br>tomato juice |
| 1 or more cups ham <u>or</u> beef<br>roast (cooked)                                     | 1 can (8 oz.) tomato sauce                         |
| 1 1/2 c. vegetables (cooked)<br>(frozen mixed vegetables<br>work just fine as they are) | 3 to 3 1/2 c. water                                |
|   | 1 to 2 tsp. salt                                   |
|   | 1/8 tsp. pepper                                    |
|   | 1 1/3 c. Minute Rice                               |

Fry bacon in large (3 qt.) heavy saucepan. Remove all but 2 T. of drippings. Crumb bacon. Add 1 or more cup cooked ham or roast beef. Saute' until lightly browned. Add 1/2 c. cooked vegetables, 2 1/2 c. canned tomatoes, water, salt, pepper. Bring to boil and simmer until heated thoroughly. Add Minute Rice. Add parsley just before serving, (1 T. dehydrated). If chow becomes too thick, add a little water. Makes 6 to 8 servings. Long-grained white or brown rice may be used. Add it to ingredients (but do not add vegetables at this point or they will become too mushy) and simmer for about 45 minutes. Then add the mixed vegetables and cook for about 45 minutes longer. We do not care for potatoes in this chowder.

TUNA EL DORADO

Colleen Olson

- |                               |                                 |
|-------------------------------|---------------------------------|
| 1 c. noodles (uncooked)       | 1 T. oleo (melted)              |
| 1/2 c. cornflakes (crushed)   | 1 (6 1/2 oz.) tuna (drained)    |
| 1 c. processed cheese (cubed) | 1/2 c. evaporated milk          |
| 1/4 c. green onion (chopped)  | 1/4 c. stuffed olives (chopped) |

Cook noodles according to pkg. directions. Mix the cornflakes with oleo, set aside. Mix all of the other ingredients together. Put in a greased 1 qt. casserole.

Sprinkle with cornflakes and oleo. Bake at 350° for 30 minutes.

SCALLOPED CORN AND OYSTERS

Louise Larson

1/4 c. celery (finely chopped)	1 c. milk
1 can (10 oz.) frozen condensed oyster stew (thawed) <u>or</u>	1 egg (slightly beaten)
1 lb. fresh oysters	1/4 tsp. salt
2 c. cream style corn	Dash pepper
1 1/2 c. medium crackers	2 T. butter
(crumbled)	1/2 c. cracker crumbs

Combine first 8 ingredients. Pour into greased 1 1/2 qt. casserole. Mix butter with 1/2 c. cracker crumbs. Sprinkle over top. Bake in moderate oven (350°) for 1 hour or till knife inserted halfway to center comes out clean. Serves 6.

SHOPPER'S SPECIAL

Sylvinia Ray

1 small can chicken	1 small can evaporated milk
1 can cream of mushroom soup	1 can chow mein noodles
1 can chicken and rice soup	Potato chips (crushed)

Open cans and mix contents. Put in baking pan or dish; top with potato chips. Bake at 350° for about 40 minutes. Serves 6. Add an extra can chicken if desired.

BROCCOLI CHEESE CASSEROLE

Hazel Milliang

1 c. Uncle Ben's converted rice	2 pkg. frozen chopped broccoli
	1 c. Cheez Whiz

Cook rice according to directions; cook broccoli - combine the two and add Cheez Whiz. Put in a greased casserole dish. Bake covered at 350° for 1/2 hour.

QUICK CHICK

Abbie Thompson

3 whole fryer chick breasts	2 tsp. paprika
1/2 c. flour	1/2 c. milk
2 tsp. salt	4 c. rice (hot cooked)

Bone chicken breasts, remove skin cut into 1/2 lengthwise strips. Combine flour, salt and paprika. Dip chicken strips into milk, then roll in seasoned flour. Pour oil to 1/2 inch deep in skillet, heat, add chicken strips and fry until golden brown. To serve mound rice on platter. Pour lemon sauce over rice, and top with fried chicken strips. 6 servings.

Continued Next Page.



## QUICK CHICK (Continued).

## LEMON SAUCE:

Melt 1/4 c. butter or oleo in saucepan. Blend in 1/4 c. flour, 1 tsp. salt and 1/4 tsp. paprika. Gradually stir in 1 1/2 c. water. Add two chicken bouillon cubes and cook, stirring constantly until mixture thickens and comes to boil. Add 1 c. heavy cream and heat to serving temperature. Remove from heat. Stir in 2 tsp. lemon juice.

LIVERPOSTER

Dorothy M. Peter

1 1/2 lb. pork liver	3 T. flour
6 slices bacon	1 tsp. pepper
1 large onion	1 T. salt
2/3 c. milk	1/4 tsp. <u>each</u> cloves <u>and</u> allspice
2/3 c. evaporated milk	2 eggs (slightly beaten)

Put liver, 4 slices bacon and onion through food chopper 4 or 5 times until like paste. Make sauce of milk, evaporated milk, flour, seasonings, and spices. When thickened and still hot, stir it into beaten eggs, cool and mix with the meat mixture. Grease loaf pan and pour batter into. Lay 2 slices of bacon across the top. Set pan in pan of hot water and bake for 1 1/2 hours at 325°. Cool and store in refrigerator.

Slice for sandwiches or crackers.



# BREADS - ROLLS





## BREADS - ROLLS

COFFEE CAKE

Clara Tokheim

3/4 c. sugar  
 1/2 c. butter or oleo  
 1 egg (beaten)  
 1 1/2 c. flour

3 tsp. baking powder  
 1/4 tsp. salt  
 1/2 c. milk

Bake at 350° for 45 to 50 minutes.

Cream sugar and shortening. Add beaten egg and beat well. Then add milk alternately with flour mixture. Put 1/2 of batter in a (9 x 9) square pan and 1/2 of the topping - then batter and rest of topping on top.

## TOPPING:

1/2 c. brown sugar  
 2 tsp. cinnamon  
 2 tsp. flour

2 T. butter (melted)  
 1/2 c. nuts (chopped)

STRUDEL

Francis Knapfus

2 c. flour  
 3/4 c. shortening  
 1/2 c. less 2 tsp. milk

1 tsp. salt  
 1 egg yolk (save the white)

Mix as a pastry. Divide in half and roll out to fit into a jelly roll pan. Put filling on top of pastry and cover with other half of filling. Beat egg white and spread on top of pastry. Be sure to moisten edge of pastry before putting together.

Bake at 375° for 45 minutes. Apple or apricot filling can be used for center.

DILLY CASSEROLE BREAD

Alpharetta Peterson - Gilbert Lutheran

Soften 1 packet of yeast in 1/4 c. warm water. Combine:  
 1 c. cottage cheese (heated to lukewarm)  
 2 T. sugar  
 1 T. instant onion  
 1 T. butter

2 tsp. dill seed or dill weed  
 1 tsp. salt  
 1/4 tsp. soda  
 1 egg (unbeaten)  
 Yeast mixture

Continued Next Page.

DILLY CASSEROLE BREAD (Continued).

Add 2 1/4 to 2 1/2 c. flour to other mixture, beating well after each addition. Cover, let rise in warm place until light and doubled in size. Stir down dough. Turn into well greased (8 inch) round (1 1/2 to 2 qt.) casserole. Let rise till light and bake at 350° for 40 to 50 minutes....then brush with soft butter and sprinkle with salt....makes one round loaf.

BAKING POWDER BISCUITS

Helen Sage

2 1/2 c. flour	1 tsp. salt
5 tsp. baking powder	1/2 c. (scant) lard <u>or</u> good
1 T. sugar	1/2 c. of Crisco

Mix together very well. Add 1 c. milk. Mix well, but do not overmix. Will be a little sticky. Pat out on floured surface about 1 inch thick. Cut biscuits. Bake 20 to 25 minutes at 400°. Makes about 12 biscuits.

VERY GOOD CORN BREAD

Helen Sage

1 c. yellow corn meal	1 egg (beaten)
1 c. white flour	1 c. milk
4 tsp. baking powder	3 T. shortening (melted) <u>or</u>
1 T. sugar	bacon grease
1 tsp. salt	

Mix dry ingredients then add the combined egg, milk and shortening. Bake in (8 inch) square pan at 400° for 25 minutes or until it draws away from pan.

APPLESAUCE DATE NUT LOAF

Mrs. Elmer Hoelscher

3/4 c. walnuts (chopped)	1 c. hot canned applesauce
1 c. pitted dates (cut up)	1 tsp. vanilla
1 1/2 tsp. baking soda	1 1/2 c. flour (sifted)
1 1/2 tsp. salt	2 eggs
3 T. shortening	

With fork mix walnuts, dates, soda, and salt add shortening and applesauce, let stand 20 minutes. Heat oven to 350°. Grease (9 x 5) loaf pan. With fork beat eggs in vanilla, sugar and flour, mix in date mixture, till just blended. Turn into pan.

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APPLESAUCE DATE NUT LOAF (Continued).

Bake 1 hour and 15 minutes or until cake tester comes out clean (do not overbake). Cool in pan 10 minutes. Remove and cool. Wrap in foil and store overnight for easier slicing. Good served with cheese, can be baked in round cans.

BUNS

Mrs. O. Osmundson

1 c. milk	2 cakes of yeast
1/3 c. sugar	1/2 c. warm water
1/4 c. oleo	1 tsp. sugar
1 tsp. salt	5 c. flour
2 eggs	

Dissolve yeast in warm water, add to the other ingredients. Mix and knead well - make into buns - let rise double and bake about 30 minutes in 375° oven.

OATMEAL BREAD

Judif Olson

1 c. of oatmeal	1 T. salt
2 c. of hot water	1 pkg. yeast
1/2 c. baking molasses	5 c. flour (may need more)
2 T. of shortening	

Pour hot water over oatmeal add the remaining ingredients, let rise 1 hour - knead down. Let rise 1 hour then put in pans and bake 1 hour at 300°.

WHOLE WHEAT BREAD

Hazel Oakland

2 pkg. yeast	1/2 c. brown sugar
2/3 c. warm water	1 tsp. salt
1 tsp. brown sugar	2 c. whole wheat <u>or</u> graham flour
2 c. warm water	4 c. of white flour (about)
2 T. soft shortening	

In small bowl dissolve yeast in 2/3 c. of warm water add teaspoon of brown sugar - let stand. Mix shortening, brown sugar and salt, whole wheat flour and 2 c. white flour with 2 c. of warm water add yeast mixture. Make into soft sponge. Cover - let rise 20 minutes. Add about 2 more cups of white flour and knead; put into greased bowl and let rise till doubled. Shape in loaves let rise until double. Bake at 350° for 50 minutes, depending on size of loaf.

WHEAT GRAHAM BREAD

Mrs. Cecil Tesdall

3 c. of hot water	3/4 c. of brown sugar
1 stick of margarine	1/2 c. warm water
3 c. wheat graham flour	1 tsp. sugar
2 pkg. dry yeast	4 c. of white flour
3 tsp. salt	

Mix all ingredients but yeast, in a bowl - soften yeast in 1/2 c. of warm water with 1 tsp. sugar. When yeast is dissolved add to first lukewarm ingredients, then add 4 c. of white flour and stir. Add 3 more cups of white flour, and mix to moderately stiff dough. Cover and let rise until double in bulk, (45 to 50 minutes). Knead and let rise again. Makes 4 loaves of bread and can be made into buns. Let rise again. Bake at 375° for buns 350° for 30 minutes for bread.

GRANOLA BREAD

1 stick oleo	1 tsp. baking powder
1 egg	1 c. yogurt
1/4 c. molasses	1/4 c. of brown sugar
1 3/4 c. flour	1 1/4 c. granola <u>and</u> raisins
1/4 tsp. salt	1 tsp. soda

Mix 1st three ingredients, then add the rest. Bake at 350° in (8 x 4 x 3) pan.

APPLE CHEDDAR NUT BREAD

2 c. self-rising flour	2 eggs
1 tsp. baking powder	1/2 c. oleo
1/2 tsp. soda (if not self-rising flour)	1 1/2 c. apples (chopped)
2/3 c. sugar	1/2 c. Cheddar cheese
1/2 tsp. cinnamon	1/4 c. milk
1 c. nutmeats	

Mix all ingredients and bake in a (5 x 9 x 5) pan for 1 hour at 350°.

The autumn leaves are falling down!  
 The long faced poet cries,  
 But would he have them falling up  
 And cluttering up the skies?

MINIATURE CHERRY MUFFINS

Abbie Thompson

1 stick of butter	4 T. maraschino juice
1 c. of white sugar	2 egg whites
1 c. brown sugar	Powdered sugar
4 eggs	Maraschino cherries
2 c. flour	

Cream butter with the sugars add the eggs well beaten, alternate the flour plus cherry juice. Fold in whites of eggs, that have been beaten stiff, grease and flour cupcake pans - fill 3/4 full, put cherry on top. Bake 400° 10 minutes. Let stand 10 minutes then remove and roll in powdered sugar. Store in tight fitting pan 3 or 4 days.

DATE NUT BREAD

Ruth Guntau

2 c. pitted dates (chopped)	1 egg
1 tsp. soda	1 1/2 c. flour
1 c. boiling water	1 tsp. baking powder
1 c. sugar	1/2 tsp. salt
2 T. butter	1/2 c. nutmeats

Pour boiling water and soda over dates - let cool. Mix sugar, shortening and egg. Add cooled date mixture. Sift flour, baking powder and salt and add to date mixture. Add nuts. Pour in date bread pan - greased. Bake in 325° oven for 1 hour.

CRANBERRY LOAF (1 loaf)

2 c. of flour (sifted)	2 T. shortening
1 1/2 tsp. baking powder	1 egg
1/2 tsp. of soda	1 c. of raw cranberries
1 c. of sugar	1/2 c. nuts (chopped)
1/2 tsp. of salt	

Juice of 1 orange and water  
to make 3/4 cup

Sift together dry ingredients. Heat to boiling the orange juice and water, add the shortening and egg, and add to dry ingredients. Add cranberries which have been chopped or cut in 1/4's add nuts. Grease and flour loaf pan. Bake at 350° for 1 hour.

COFFEE CAKE (Refrigerator)

Mrs. Millard Helland

2 c. flour	2/3 c. shortening
1/2 tsp. salt	2 eggs
1 tsp. salt	1 c. buttermilk
1 tsp. cinnamon	1/2 c. brown sugar
1 tsp. soda	1/2 tsp. cinnamon
1 tsp. baking powder	1/2 tsp. nuts
1 c. sugar	1/2 c. of pecans
1/2 c. brown sugar	

Cream 1 c. of sugar and 1/2 brown sugar. Add eggs beaten, add all dry ingredients and 1 c. of buttermilk. Pour into (9 x 13) on top of batter, sprinkle the brown sugar, cinnamon, nutmeg and pecans - put in refrigerator overnight. Bake next morning. Bake at 350° for 35 minutes.

RHUBARB COFFEE CAKE

Mrs. Howard Ritland

1/2 c. margarine	1/2 tsp. salt
1 1/2 c. of sugar	2 1/2 c. flour
1 egg	3 c. of rhubarb (chopped)
1 c. of buttermilk	1/2 c. brown sugar
1 tsp. vanilla	1/2 c. of nuts
1 tsp. soda	

Mix first 9 ingredients and sprinkle into a (10 x 13) greased pan. Sprinkle top with brown sugar and nuts. Bake 45 minutes at 350°. Glaze with 1/2 c. margarine, 1/2 c. sugar, 1/2 c. of Half and Half, boil 3 1/2 minutes, remove from heat and add 1 tsp. vanilla beat 2 minutes pour over warm cake. Serve hot or cold. Makes 18 servings.

CINNAMON ROLLS OR KOLACHES

Mrs. Lester Ritland

1 1/2 c. milk	1/2 c. warm water
1 (4 oz.) vanilla pudding mix	2 eggs
1/2 c. butter	2 tsp. salt
2 envelopes yeast	5 to 5 1/2 c. flour

Make cooked pudding according to pkg. directions, using 1 1/2 c. milk. Remove from heat, stir in butter and cool to lukewarm, stirring occasionally. Dissolve yeast in warm water and stir into pudding. Beat eggs and salt. Add flour to make moderately soft dough.

Continued Next Page.



CINNAMON ROLLS OR KOLACHES (Continued).

Turn out onto floured surface and knead 5 to 10 minutes, then place in greased bowl, turn once to grease surface, cover and let rise in warm place until double. Punch down.

Form dough balls the size of walnuts in the palm of the hand and arrange on greased cookie sheet 1 1/2 inches apart. Punch down center of dough ball and fill hollow. Let rise until almost double, then bake at 375° 15 mins. Filling can be cherry pie filling or any flavor you like.

For cinnamon rolls roll out to 1/2 inch spread with cinnamon and sugar and butter and roll up. Cut 3/4 inches thick and place on cookie sheet and let rise as above and bake.

OVERNIGHT COFFEE CAKE

Mrs. Kenneth Johnson

2/3 c. of margarine	1 T. powdered milk
1 c. sugar	1 T. baking powder
1/2 c. brown sugar	1 tsp. of soda
2 eggs	1/2 tsp. salt
2 c. flour	1 tsp. cinnamon

Mix ingredients in order given and pour into (9 x 13) pan. Sprinkle topping of 1/2 c. brown sugar, nuts and cinnamon - on top. Cover pan with Saran Wrap and place in refrigerator. Remove cover and bake in 350° oven 30 to 35 minutes.

ZUCCHINI BREAD

Olson

3 eggs	1 c. oil
2 c. sugar	1 c. nuts
2 c. zucchini (grated)	2 tsp. soda
3 tsp. cinnamon	1/4 tsp. baking powder
2 tsp. vanilla	1 tsp. salt
2 c. flour	

Grate zucchini and squeeze out all the juice possible. Beat eggs add sugar, oil and zucchini. Sift dry ingredients and add to above mixture. Add vanilla and nuts. Pour into 2 (9 x 5) buttered and floured loaf pans. Bake at 350° for one hour.

Experience is the best teacher, but too often we don't have it, until it is too late.

POPPY SEED BREAD

Margaret Larson

1 box white cake mix

1 c. of water

4 eggs

1 box instant coconut pudding

1/2 c. of oil

1/4 c. of poppy seed

Mix ingredients for 4 minutes. Bake 40 minutes in 350°  
line pans with waxed paper. Makes 2 loaves.

APPLE KUCHEN

Mary Fjeldberg

1 c. flour

1/4 tsp. salt

2 T. sugar

1/2 c. of butter

4 c. or more apples

Cinnamon

1/2 c. sugar

1/2 c. flour

1/4 tsp. salt

1/2 c. sugar

4 T. butter

Mix first 4 ingredients and pat into a (9 x 9) pan. Mix and spread over the top the next 3 ingredients. Mix and cover with the last 4 ingredients. Bake at 350° for 40 to 50 minutes.

CHALLAH BREAD

Judith Osmundson

1/4 c. sugar

2 eggs

1/4 c. vegetable oil

4 1/2 c. flour

1 tsp. salt

1 egg yolk

1 1/4 c. of warm water

Sesame seed

1 pkg. yeast

2 T. of water

Add yeast, eggs, sugar, vegetable oil and salt to warm water mix in 4 1/2 c. flour - knead on board until smooth, let rise one hour - punch down - divide into 3 parts braid into long loaf. Glaze with beaten egg yolk in 2 T. water spread over loaf and sprinkle sesame seed over loaf, let rise on baking sheet. Bake 30 minutes at 350°.

RAISIN BREAD

Shirley Hemphill

1 pkg. yeast

1/3 c. of sugar

1/4 c. warm water

1/2 c. of lard

Pinch of salt

1 tsp. salt

Pinch of sugar

4 to 5 c. flour

1 egg

1 c. of raisins

1 c. of warm water

Continued Next Page.

RAISIN BREAD (Continued).

Dissolve yeast in 1/4 c. of water with the pinch of salt and sugar. Beat egg and add cup of warm water, sugar, lard and salt, then add yeast mixture. Stir in flour to which raisins have been added, knead good. Let rise two hours. Punch down, divide into 2 round pans, let rise again 1/2 hour. Bake at 375° for 25 minutes. Frost with favorite white frosting and top with maraschino cherries if desired.

OVERNIGHT BUNS

Judy Olson

2 pkg. yeast	1 c. shortening
1 c. warm water	1 T. salt
2 T. sugar	3 eggs
1 1/2 c. sugar	4 c. lukewarm water
15 c. flour (about)	

Dissolve yeast in cup of warm water, stir in 2 T. of sugar and set aside. In large mixing bowl combine sugar, shortening, salt and 4 c. of warm water - mix thoroughly - start adding flour, about 5 c., add yeast mixture, then 3 more cups of flour, keep adding flour until desired consistency is reached for easy handling - 14 to 15 total cups of flour.

Set this in the evening after supper, knead down every hour until time to retire. Shape into buns about the size of a walnut or a little larger and place in well greased cookie sheet. Let rise until morning. Bake 15 minutes at 350 to 375°. Yield: 72 buns - plus 24 sweet rolls.

BRAN ROLLS

LaVon Sampson

1 c. bran (all-bran)	1 1/2 c. boiling water
1/2 c. of brown sugar	2 eggs
1/2 c. lard	6 c. of flour
1 tsp. salt	1 pkg. yeast

Soak yeast in 1/2 c. of water, lukewarm. Pour boiling water over all-bran, sugar, lard and salt. Cool add beaten eggs and flour. Set in warm place to rise. Make into buns - let rise. Bake at 350° to 400° oven.

CINNAMON SWIRL BREAD

Mrs. Birch Fleming

1 1/4 <u>plus</u> 1/4 c. warm water	4 1/2 to 5 1/2 c. flour
2 c. Wheat Chex cereal	1 tsp. cinnamon
1/3 c. sugar	1 1/2 c. raisins
1/4 c. shortening	2 1/2 T. margarine (melted)
2 tsp. salt	2/3 c. of sugar
1 pkg. active dry yeast	2 tsp. cinnamon

Heat 1 1/4 c. of water and the milk to boiling. In large bowl combine cereal, 1/3 c. sugar, shortening and salt. Pour hot liquids over ingredients in bowl. Cool to lukewarm, stirring frequently. Dissolve yeast in remaining 1/4 c. warm water. Stir into cereal mixture. Add 1 1/2 c. of the flour and 1 tsp. of cinnamon, mix well.

Stir in raisins and enough more flour to form stiff dough. Shape into ball and turn out onto lightly floured board, amount of flour in recipe includes that used in kneading. Let rest 10 minutes. Knead until smooth and elastic. Form into a ball and place in greased bowl, turning to grease all sides, cover. Let rise in warm place until double in size, about 1 hour. Punch down dough, turn in bowl. Cover and let rise again until doubled. Punch down dough. Place on floured board, knead about 2 minutes. Divide in half, roll each half to a (9 x 12) rectangle. Brush with melted butter. Combine 2/3 c. sugar, 2 tsp. cinnamon and sprinkle over rectangles. Lightly roll as for jelly roll. Shape into 2 loaves. Place seam down in 2 greased (8 1/2 x 9 1/2) loaf pans. Brush with butter, cover, let rise in warm place until doubled. Bake 350° for 1 hour. Remove from oven, cool, on racks drizzle with confectioners' frosting.

IRISH POTATO BREAD (Quick rising)

Colleen Olson

5 1/4 c. flour	1/2 c. of oleo
1/2 c. sugar	2 eggs (room temperature)
1 tsp. salt	1/4 c. of potatoes (mashed)
2 pkg. yeast	(room temperature)
1 c. of potato water <u>or</u> plain	

Combine 1 1/2 c. flour, sugar, salt and yeast. Heat potato water and oleo to 120 to 130°. Add liquid to the dry ingredients and beat 2 minutes at medium speed. Add eggs, mashed potatoes and 1/2 c. of flour, beat at high speed 2 minutes.

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IRISH POTATO BREAD (Continued).

Stir in enough flour to make a soft dough. Turn onto a floured board and knead 10 to 12 minutes. Place in a greased bowl, grease top. Cover, let rise until doubled about 1 hour 15 minutes. If plain water is used about 1 hour 45 minutes.

Punch dough down, turn on floured board shape into 4 slender loaves - about 8 1/2 inches long place 2 loaves side by side in each of 2 greased (9 x 15) pans. Cover, let rise until double, about 1 hour. Bake at 350° for about 35 minutes.

ALMOND BARK ROLL

Nettie Hougen

1 c. sugar	1 1/3 c. peanut butter
1 c. white syrup	1 tsp. vanilla

Boil first 3 ingredients till sugar is melted add vanilla, pour over 6 c. Rice Krispies, roll into balls (size of walnuts) and cool, then roll in melted almond bark. Place on waxed paper. Store in a cool place in tight container.

DARK BREAD

Mrs. Wm. H. Larson

1 c. milk	1/3 c. molasses
3 tsp. salt	2 pkg. yeast
1 c. water	3 c. wheat graham flour
3 T. shortening (melted)	1 c. white flour

Scald milk, add molasses and salt. Dissolve yeast in water and add milk mixture, add 1/2 the flour and beat well, add shortening and remaining flour. Knead. Keep dough soft - let rise and punch down. Shape into 2 loaves. Bake 350° for 1 hour.

APPLESAUCE DATE NUT BREAD

Mrs. Mildred Helland

1/2 c. walnuts (chopped)	1 c. hot applesauce
1 c. of dates (cut up)	2 eggs
1 1/2 tsp. of soda	1 tsp. vanilla
1/2 tsp. salt	1 c. sugar
3 T. of shortening	1 1/2 c. flour

With fork, mix walnuts, dates, soda and salt. Add shortening and hot applesauce, let stand 20 minutes. With fork, beat eggs, beat in vanilla, sugar, and flour. Mix in date mixture until just blended - turn into a greased (9 x 5) loaf pan.

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APPLESAUCE DATE NUT BREAD (Continued).

Bake in a 350° oven, 1 hour and 5 minutes or until cake tester inserted in center comes out clean. (Do not overbake.) Cool in pan 10 minutes, remove to wire rack to finish cooling, then wrap in foil, store overnight for easier slicing.

BRAN MUFFINS

Cordelia Anderson

1 c. of bran buds	2 c. buttermilk
2 c. of all-bran	2 1/2 tsp. soda
1/2 c. oleo	2 1/2 c. flour
1 c. of brown sugar	1 tsp. salt
2 eggs	1 c. boiling water

Pour boiling water over bran buds, let soak. Mix the oleo, sugar, eggs, buttermilk and soda which has been dissolved in buttermilk, the salt and flour - add the all-bran, and soaked bran. Bake 15 minutes at 400°. Dough may be kept in refrigerator.

CRANBERRY NUT BREAD

Mrs. Carl (Maurine) Wegner

2 c. flour	1 tsp. orange peel (grated)
1 c. sugar	3/4 c. of orange juice
1 1/2 tsp. baking powder	1 egg
1 tsp. salt	2 c. of fresh cranberries
1/2 tsp. soda	1/2 c. nuts (chopped)
1/4 c. shortening	

Sift together dry ingredients, cut in shortening. Combine peel, juice and egg, add to dry ingredients, mix, just to moisten. Fold in chopped cranberries and nuts. Turn into (9 x 5 x 3) pan. Bake 60 minutes at 350° oven. Cool. Freezes well for later use.

DATE BREAD

Maurine Wegner

3/4 c. sugar	1 1/2 c. flour
1 T. butter	1 egg white (beaten)
1 egg yolk	1 c. dates
1 tsp. vanilla	1 tsp. soda
Pinch of salt	1 c. boiling water

Boil water and pour over dates and soda - set aside to cool. Mix sugar, butter and egg yolk - add vanilla, salt and flour - date mixture - then fold in egg white (beaten stiff) last. Bake 350° oven 40 to 50 minutes.

COFFEE CAKE

Mrs. Donald B. Hanson

1 box white cake mix	3/4 c. of vegetable oil
4 eggs (whole)	2/3 c. of brown sugar
1/2 c. sugar	1/2 c. of nuts
1 c. of sour cream	

Beat above ingredients, 7 minutes in a bowl. Pour 1/2 of batter in (9 x 13) pan. Mix nuts and brown sugar and sprinkle half over batter, then balance of batter and balance of sugar nut mixture.

WHOLE WHEAT BREAD

Lillie Overland

2 c. milk	8 T. Brer Rabbit molasses
2 c. water	1 1/2 c. whole wheat flour
1/4 c. sugar	9 c. white flour
2 tsp. (level) salt	2 cakes compressed yeast
1/4 c. of shortening	

Scald milk, add sugar, salt, cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add melted shortening, molasses and whole wheat flour, beat until smooth gradually add white flour. Knead until smooth and elastic. Place dough in a greased bowl. Cover and let stand in a warm place until it has doubled in size about 2 hours. Punch down and let rest about an hour. Shape into loaf and let rise until doubled in bulk. Makes 4 loaves. Bake at 375° for about 45 minutes.

OATMEAL ROLLS

Hazel Oakland

1 1/4 c. boiling water	1 c. of oatmeal
1/3 c. of shortening	1 pkg. of yeast
1/2 c. of brown sugar	1/4 c. of warm water
2 T. of molasses	4 c. of flour
3/4 tsp. of salt	1 egg

Pour boiling water over shortening, brown sugar, molasses, salt and oatmeal. Let stand until lukewarm. Soak yeast in 1/4 c. of lukewarm water. Combine the two mixtures and 2 c. of the flour and egg, beat, add the rest of flour and knead. Let rise until double in size, punch down and let rise again. Shape into small rolls and let rise until double in bulk. Bake at 375° for 25 minutes.



SPICY COFFEE RING

Shirley Forth

1 pkg. refrigerator biscuits      1 tsp. cinnamon  
 Butter or margarine (melted)      2 T. seedless raisins  
 1/3 c. of brown sugar

Dip biscuits in melted shortening, then in mixture of brown sugar and cinnamon. Place in 5 1/2 qt. mold, overlapping slightly. Tuck raisins, between biscuits, bake at 425° about 25 minutes or until nicely brown. Serves 4 - serve hot.

FILLED COFFEE CAKE

Johanna Jacobson

1 c. sugar      1/4 c. of shortening  
 2 egg yolks      1/2 c. milk  
 2 egg whites      1 tsp. vanilla  
 1 1/2 c. flour      2 tsp. baking powder

Beat egg whites stiff, add vanilla, cream shortening, sugar and egg yolks, add milk and flour pour half of batter into a (8 x 8) pan - sprinkle 1/2 mixture of 1/2 c. of brown sugar, 2 tsp. of cinnamon, 2 T. of flour, 2 T. of melted shortening, 1 c. of nuts over batter. Pour in remaining batter and top with remaining topping.

BUTTERMILK FRUIT BREAD

Agnes Anderson

2 c. sugar      1 tsp. salt  
 1/2 c. butter or oleo      1 tsp. soda  
 2 eggs (beaten)      1 tsp. vanilla or almond extract  
 2 c. buttermilk      1 1/2 c. candied fruit or dates  
 3 1/3 c. flour      and nuts (mix fruit with 1 T.  
 1 tsp. baking powder      flour)

Cream butter and sugar. Add eggs and flavoring. Add buttermilk alternately with flour, add fruit, mixed with 1 T. flour. Bake 1 hour at 350° in loaf pans.

DATE NUT BREAD

Mrs. Marjie Mehus

3 T. butter (scant) (melted)      1 1/2 c. boiling water  
 1 1/4 c. of sugar      3 tsp. of soda  
 2 eggs      1 tsp. of baking powder  
 3 c. of flour      1/2 tsp. of salt  
 1 lb. of dates      1 c. of nuts

Continued Next Page.



DATE NUT BREAD (Continued).

Pour water over dates, and cool. Combine all ingredients and bake in single loaf tins. Bake in moderate oven 50 to 60 minutes.

RUSKS

Alma Knutson

1/2 c. of sugar	1/2 tsp. of salt
1 stick oleo	1 tsp. soda
3/4 c. of buttermilk	1 tsp. cream of tartar
1 c. white flour	2 tsp. baking powder
1 c. whole wheat flour	1/4 c. wheat germ

Mix sugar and oleo together. Add remaining ingredients, and mix well. Roll out to 1/2 inch thick, cut and bake in 400° for 12 minutes. Cut in half while warm and return to 250° oven until dry and brown.

RHUBARB COFFEE CAKE

Mrs. Betty Stell (Fjelberg)

1 1/2 c. brown sugar	1 tsp. of salt
2/3 c. of oil	1 tsp. of soda
1 egg	2 1/2 c. flour
1 c. of buttermilk	1/2 tsp. of cinnamon
1 tsp. of vanilla	1 1/2 c. rhubarb (diced)

Mix well, sugar, oil, and egg - add buttermilk, then dry ingredients. Blend and stir in rhubarb - pour in greased and floured pan (9 x 13). Top with 1/2 c. of sugar and 1/2 tsp. cinnamon, sprinkled over. Bake 350° for 40 minutes.

APPLESAUCE NUT BREAD

Ruth Enees

1 egg (beaten)	1/2 tsp. soda
3/4 c. sugar	1 tsp. salt
1 can (No. 303 size) thick applesauce	1/2 tsp. cinnamon
2 c. flour (sifted)	2 T. shortening (melted)
2 tsp. of baking powder	1 c. nuts

Mix all ingredients together and bake in 350° oven for 1 hour. Use loaf pan.

Life is hard by the yard;  
But by the inch, life's a cinch!

PRUNE BREAD

Julia Rose

- |                        |                                 |
|------------------------|---------------------------------|
| 1 1/2 c. sugar         | 1 Junior size jar of Gerber's   |
| 3 eggs                 | baby food (prunes with tapioca) |
| 1 c. margarine         | 1 c. buttermilk                 |
| 2 1/2 c. flour         | 1 tsp. vanilla                  |
| 1 tsp. salt            | 1 c. of nuts                    |
| 2 1/2 tsp. of cinnamon | 1 tsp. of nutmeg                |

Cream together, sugar, eggs, and margarine. Sift together dry ingredients, add the prunes, 1 c. of butter, milk, vanilla and nuts, and add flour and sugar, **egg and shortening**. Put in 2 loaf pans (4 1/2 x 8 1/2). Bake 1 hour at 350°.

GLAZE:

- |                        |                       |
|------------------------|-----------------------|
| 1 c. of powdered sugar | 1 tsp. of vanilla     |
| 1 T. butter            | 3 tsp. of lemon juice |

OR:

LEMON SAUCE:

- |                 |                          |
|-----------------|--------------------------|
| 1/2 c. of sugar | 2 c. water               |
| 2 T. cornstarch | 1 T. lemon rind (grated) |
| 1/4 tsp. salt   | 3 T. lemon juice         |

Cook together until thick.

RHUBARB COFFEE CAKE

Alice Swenson

- |                  |                        |
|------------------|------------------------|
| 1/2 c. margarine | 1/2 tsp. salt          |
| 1 1/2 c. sugar   | 2 1/2 c. flour         |
| 1 egg            | 3 c. rhubarb (chopped) |
| 1 c. buttermilk  | 1/2 c. brown sugar     |
| 1 tsp. vanilla   | 1/2 c. nuts            |
| 1 tsp. soda      |                        |

Combine and spread first 9 ingredients, spread into (9 x 13) pan and top with brown sugar and nuts. Bake 45 minutes at 350°.

ZUCCHINI BREAD

Mrs. Birch Fleming

- |                        |                        |
|------------------------|------------------------|
| 3 eggs                 | 1/4 tsp. vanilla       |
| 1 c. of vegetable oil  | 2 c. flour             |
| 1 1/2 c. sugar         | 1/4 tsp. baking powder |
| 3 medium size zucchini | 2 tsp. soda            |
| (about 2 c. grated)    | 1 tsp. salt            |
| (drain well)           | 2 tsp. cinnamon        |
| 2 tsp. vanilla         | 1 c. raisins           |
| 2 c. flour             | 1 c. nuts (optional)   |

Continued Next Page.

ZUCCHINI BREAD (Continued).

Beat eggs lightly. Stir in oil, sugar, zucchini and vanilla. Sift flour, baking powder, soda, cinnamon, salt onto waxed paper. Stir into egg mixture until well blended. Stir in raisins, nuts, spoon batter into two well greased (8 x 5 x 3) loaf pans. Bake. Cool on wire rack 10 minutes. Remove from pans and cool completely.

BRAN MUFFINS

Gladys Tjernagle

1/4 c. Crisco	1 c. of bran flakes
1/2 c. brown sugar	1 c. of flour
1 egg	2 tsp. baking powder
1 c. milk	1/2 tsp. salt

Mix oil and sugar, add egg, beat well. Pour milk over bran and let stand a while. Sift flour, salt, baking powder together add to wet ingredients. Bake in greased pans at 375° for 25 minutes. Serve hot.

BRAN MUFFINS

Mrs. Thelbert ("Don's") Skeie

1 qt. buttermilk	2 c. boiling water
3 c. sugar	4 c. Kellogg's all-bran
1 c. of shortening	2 c. Nabisco 100% bran
5 tsp. of salt	5 c. flour
1 tsp. salt	4 eggs

Pour hot water over cereal, and add buttermilk, cream, Crisco, sugar and eggs. Add bran mixture to shortening, add flour last. Bake 20 minutes at 350°. Dough may be kept in refrigerator for four weeks, and use as needed.

DOUGHNUTS

Mrs. Ellen Hovland

1 c. of sugar	1/2 tsp. salt
1 c. of buttermilk	2 T. shortening (melted)
1 tsp. of soda	3 c. of flour
2 eggs	1/4 tsp. of cinnamon
1 tsp. of baking powder	1/4 tsp. of nutmeg

Cream or mix sugar, shortening and salt. Add beaten egg. Mix dry ingredients and add alternately with milk. Roll - cut fry in fat at 370°.

GRANDMA'S DOUGHNUTS

Judy Vigness

1 c. sugar	1/2 tsp. soda
1 egg	1/2 tsp. nutmeg
1 c. buttermilk	1/2 tsp. salt
3 c. flour	2 1/2 tsp. baking powder
2 T. butter (melted)	

Mix all above real good, and add the butter last. Fry in hot grease until brown and sugar or frost them. Can double the recipe.

CAKE DOUGHNUTS

Mrs. Betty Stoll

1/4 c. oleo	1 tsp. salt
1 c. sugar	1 tsp. nutmeg
2 eggs	1/2 tsp. cinnamon
4 c. flour	1 c. milk
4 tsp. baking powder	1/2 tsp. vanilla

Cream oleo and sugar. Beat in eggs and vanilla. Sift dry ingredients and add alternately with milk. Roll dough one-fourth inch thick and cut. Heat oil to 385° and fry until brown. Dip in sugar when cooled some.

BANANA BREAD

Mrs. Arne Sandvick

1 c. sugar	2 c. flour
1/2 c. butter <u>or</u> oleo	1 tsp. soda
2 eggs	1 tsp. salt
3 medium sized bananas	1/2 c. nuts

Cream butter and sugar. Add well beaten eggs and bananas. Add flour, soda, and salt. Bake one hour at 350°. Use a greased pan.

ORANGE ROLLS

Selma Dyvig

6 eggs (beaten lightly)	2 cakes compressed yeast (soaked in 1/4 c. lukewarm water)
2 c. milk (scalded)	
6 T. butter (melted)	1 tsp. salt
	2 c. flour

Let rise 2 hours then add 6 c. flour. Don't knead. Rise 2 hours.

Continued Next Page.





ADDITIONAL RECIPES

# CAKES - COOKIES - BARS







## CAKES

BANANA FRITTERS

Murna Grimsley

- |                                |  |
|--------------------------------|--|
| 1 egg (well beaten)            | 2 T. sugar                             |
| 1 c. milk                      | 2 T. cooking oil <u>or</u> margarine   |
| 1 tsp. (level) salt            | (melted)                               |
| 1 c. flour                     | 1 large <u>or</u> 2 small ripe bananas |
| 1 tsp. (heaping) baking powder | (diced)                                |

Spoon out in greased skillet or griddle and bake like pancakes.

SUPERIOR PANCAKES

Doris Christian

- |                         |                      |
|-------------------------|----------------------|
| 1 1/2 c. flour (sifted) | 1 egg (well beaten)  |
| 4 tsp. baking powder    | 1 1/2 c. milk        |
| 2 T. sugar              | 1 T. butter (melted) |
| 1/2 tsp. salt           |                      |

Sift flour, baking powder, sugar and salt together. Combine the beaten egg and milk. Mix with the dry ingredients. Beat the batter until smooth. Add the melted butter or oleo and stir well. Bake on slightly greased hot griddle. Serve immediately with butter and maple syrup or jelly or your favorite topping.

DELICIOUS PANCAKES

Mrs. Dean Hetland

- |                    |                               |
|--------------------|-------------------------------|
| 2 c. flour         | 2 eggs (beaten)               |
| 5 tsp. baking soda | 2 c. milk                     |
| 2 tsp. salt        | 6 T. oil <u>or</u> shortening |
| 3 T. sugar         |                               |

Sift dry ingredients and add rest. Stir just until blended with mixer.

BUTTERMILK PANCAKES

Mrs. Ward Britson

- |                      |               |
|----------------------|---------------|
| 2 c. flour           | 1/2 tsp. salt |
| 1 tsp. baking powder | 1 egg         |
| 1 T. sugar           |               |

Use hand mixer or blender, may be store in refrigerator overnight.

OATMEAL-BUTTERMILK PANCAKES

Marie Knaphus

1 c. oatmeal	1 tsp. baking powder
1 1/2 c. buttermilk	1 tsp. soda
2 eggs	1 tsp. sugar
1/3 c. flour	1/2 tsp. salt

Mix ingredients together at one time.

CREAM FILLED CUPCAKES

Sonja Anderson

Sift:

2 1/2 c. flour	1/3 c. cocoa
2 c. sugar	1/4 tsp. salt
1 tsp. baking powder	

Add:

2 eggs	1 tsp. vanilla
1 c. vegetable oil	

Put 2 tsp. soda into 1 c. hot tap water.

Mix altogether till smooth. Cool completely. Bake at 350° for 20 minutes.

FILLING:

1/2 c. powdered sugar	1/4 tsp. salt
1/3 c. milk	1 T. water
2/3 c. vegetable shortening (Crisco)	1/2 to 1 tsp. vanilla

Mix slow 5 to 7 minutes, add 1/2 c. powdered sugar. Beat 3 to 5 minutes then fill. Insert in top of cupcakes.

CHOCOLATE CAKE

Beverly Kalvik

2 eggs	1/2 tsp. salt
1/2 c. oleo	1 tsp. vanilla
1 1/2 c. sugar	1/2 c. cocoa
1 c. buttermilk	1 tsp. soda
2 c. flour	1/2 c. hot water

Mix together sugar, shortening and eggs. Add salt and vanilla. Mix together cocoa, soda and hot water. Last alternate buttermilk and flour. Bake 350° for 25 to 30 minutes.

CHOCOLATE SURPRISE CAKE

Helosie Cruse

2 1/2 c. flour	1 1/4 tsp. vanilla
1 tsp. soda	1/4 tsp. salt
1 tsp. baking powder	1/2 c. cocoa
1 1/2 c. sugar	1 c. water
2/3 c. shortening	1/2 to 2/3 c. sauerkraut (chopped and rinsed and drained)
3 eggs	

Cream together sugar and shortening. Add eggs, mix well, add eggs, mix well, add vanilla, salt and cocoa. Sift together flour, baking soda and baking powder. Alternately add flour mixture and water. Fold in kraut by hand. Bake in greased and floured pan 35 to 45 minutes in 375° oven.

This will make one (13 x 9) cake or 2 layers. Frost with favorite frosting. Only after my friend had eaten it did I tell them what the surprise was. Sauerkraut! Lynn Engstrom.

TEXAS CHOCOLATE CAKE

Mrs. Virgil Twedt - Clarice Fosse

2 c. flour	1 tsp. vanilla
2 c. sugar	1/2 c. sour milk <u>or</u> buttermilk
1 tsp. soda	4 T. cocoa
1/2 tsp. salt	2 sticks margarine
2 eggs	1 c. water

Cook to a boil the cocoa, water and margarine. Add dry ingredients to hot mixture. Beat in eggs, vanilla and milk. Bake in lightly greased and floured cookie sheet about 20 to 25 minutes at 350°. Frost while warm.

FROSTING:

Cook:

3 T. cocoa	6 T. milk <u>or</u> buttermilk
1 stick oleo	

Remove from heat and add:

1 lb. powdered sugar	1 c. nutmeats
1 tsp. vanilla	

OR:

1 1/2 c. sugar	6 T. milk
6 T. oleo	1/2 c. chocolate chips

Combine and boil 1 minute. Cool a bit and beat til thick.

CHOCOLATE SHEET CAKE

Mrs. Howard Ritland - Mrs. Dean Hetland

1 stick margarine  
 1 c. water  
 1/4 c. cocoa  
 1/2 c. salad oil  
 2 c. flour  
 2 c. sugar

1/2 tsp. salt  
 1/2 c. buttermilk  
 2 eggs  
 1 tsp. soda  
 1 tsp. vanilla

Mix first 4 ingredients - bring to a boil. Sift dry ingredients together to which add hot mix. Add buttermilk and eggs, soda and vanilla. Pour into greased floured cookie sheet (15 1/2 x 11). Bake at 350° for 20 minutes. Frost while cake is hot.

CHOCOLATE CHIP FROSTING:

1 1/3 c. white sugar  
 6 T. oleo

6 T. milk

Mix and boil only 30 seconds. Add 1/2 c. chocolate chips - beat well and spread.

OR:

Melt 1 stick margarine add 1/3 c. buttermilk, add 1 lb. powdered sugar - pinch of salt, 1/4 c. cocoa, vanilla - 1 c. nut-meats.

BUTTERMILK AND OIL CHOCOLATE CAKE

Judy Olson

2 c. sugar  
 2 c. flour  
 1/2 c. cocoa  
 1 tsp. salt  
 2 tsp. soda

1 c. buttermilk  
 2 eggs  
 1 tsp. vanilla  
 1 c. oil  
 1 c. hot water

Mix and beat all except the hot water. Beat for 2 minutes. Add 1 c. hot water - beat one minute. Bake in (9 x 13) pan for 55 minutes at 350°.

CHOCOLATE CAKE

Mrs. Cyrus Christian

1 c. sugar  
 1 c. water  
 1/2 c. cocoa  
 1 c. sugar  
 1/2 c. margarine

2 eggs (separated)  
 1/2 c. buttermilk  
 2 1/2 c. flour  
 1 tsp. soda (add to flour)  
 1 tsp. vanilla

Continued Next Page.



CHOCOLATE CAKE (Continued).

Boil together first 3 ingredients, then cool. Cream the other cup of sugar and oleo - then add egg yolks. Mix all together then add beaten egg whites. Bake in (15 x 10 x 1) pan, 35 minutes at 350°. Frost with chocolate frosting.

GOOD FUDGE FROSTING

Mrs. Cyrus Christian

1 c. sugar	1/8 tsp. salt
1/4 c. cocoa	1 1/2 to 2 c. powdered sugar
1/4 c. margarine	(sifted)
1/2 c. milk	1 tsp. vanilla
2 T. white corn syrup	

Mix sugar and cocoa. Add margarine, milk, corn syrup and salt. Stir and bring to a full boil. Boil for 3 minutes (stirring occasionally). The syrup should be thick. Beat and add powdered sugar. Spread on cooled cake.

SALAD DRESSING CHOCOLATE CAKE

Marjorie Lee

1/2 tsp. salt	1/2 c. cocoa
2 c. flour (sifted)	1 c. salad dressing
1 c. sugar	1 c. water
2 tsp. soda	1 tsp. vanilla

Sift together dry ingredients and add salad dressing, water and vanilla. Beat well and bake in 350° oven in (9 x 12) pan for 35 minutes.

MUD CAKE

Becky Scafferi

3 c. flour	2 tsp. soda
2 c. sugar	1 tsp. salt
1/2 c. cocoa	

Mix together in an ungreased (9 x 13) pan. Add 2 T. vinegar, 2 c. cold water, 10 T. melted shortening, 1 tsp. vanilla.

Bake 45 minutes at 350°. Frost with fudge frosting.

FUDGE FROSTING:

1 pkg. (1 lb.) confectioners' sugar (sifted about 4 c.)	1/3 c. boiling water
1/2 c. cocoa	1/3 c. butter <u>or</u> margarine
1/4 tsp. salt	(softened)
	1 tsp. vanilla

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## MUD CAKE (Continued).

Combine sugar, cocoa and salt. Add boiling water and butter add vanilla.

WACKY CAKE

Evelyn Harriman

2 c. sugar	3/4 c. shortening (melted)
3 c. flour	1 tsp. vanilla
2 tsp. soda	1/2 tsp. red food coloring
1/8 tsp. salt	2 T. vinegar
6 T. cocoa	2 c. hot water

Mix well first 5 ingredients, sugar, flour, soda, salt and cocoa. Then add last 5 ingredients and mix. You don't need to beat this cake. Put in (9 x 13) greased pan. Bake 30 minutes at 350°.

FROSTING FOR BROWNIES

Marie Knaphus

1 1/2 c. sugar	6 T. margarine
6 T. milk	1 pkg. (6 oz.) chocolate chips

Boil 1 minute, add the chocolate chips. Stir till it thickens. Spread.

PERFECT CHOCOLATE CAKE

Mrs. Kenneth Fjelland

2 1/2 c. cake flour (sifted)	1 tsp. vanilla
1/2 c. shortening	1 c. cold water
1 c. sugar	3 egg whites (beaten stiff)
1/8 tsp. salt	3/4 c. sugar
1/2 c. cocoa (loosely packed)	1 1/3 tsp. soda in small amount
1/3 c. cold water	boiling water

Sift cake flour 3 times. Cream sugar, salt and shortening. Blend cocoa and cold water - add to creamed mixture - add vanilla. Then add flour alternately with 1 c. cold water. Beat 3 egg whites stiff - gradually add 3/4 c. sugar and beat, beat, beat. Fold egg whites carefully into batter. Lastly add soda dissolved in very small amount of boiling water.

Bake at 350° for 35 minutes in greased pan.

"WACKY" CAKE

Hazel Beach

3 c. flour	1/2 c. salad oil
2 c. sugar	1 c. water
1 1/4 tsp. salt	2 tsp. vinegar
2 tsp. soda	1/2 tsp. vanilla
1/2 c. cocoa	

Combine and mix first 5 ingredients. Add oil, water, vinegar and vanilla. Bake 30 minutes at 350°.

BLACK DEVIL'S FOOD CAKE

Colleen Olson

2 c. flour	1 T. soda
1 3/4 c. sugar	2/3 c. oil
1/2 c. cocoa	1 c. buttermilk
1/2 tsp. salt	1 c. strong coffee

Sift together all of dry ingredients. Add oil and buttermilk. Blend well. Bring coffee to a boil and stir in gently. (Batter will be very soupy.) Bake in greased and floured (9 x 13) pan. Bake 35 to 40 minutes at 350°.

CHOCOLATE CAKE

Mrs. Silas N. Thompson

1 c. sugar	1 tsp. vanilla
1 T. (heaping) butter	2 eggs
1 c. sour milk	1/2 c. cocoa
1 tsp. soda - salt	1/3 c. boiling water
1 1/2 c. flour	

Mix together in usual manner. Pour hot water over cocoa and add to cake mixture.

Can bake in jelly roll pan and roll up with ice cream filling. Bake about 20 minutes at 350°.

FAVORITE CHOCOLATE CAKE

Judy Vigness

1 c. water	1 stick margarine
1/2 c. cocoa	1 c. buttermilk
2 eggs	2 c. flour
2 c. sugar	2 tsp. soda

Cook the water and cocoa until partially thick. Cool. Mix the above ingredients together and add the cooled chocolate mixture and mix. Pour into a greased (9 x 13) pan and bake at 350° for 25 to 30 minutes. Do not overbake. Cool and frost with favorite icing.

TRIPLE FUDGE CAKE

Marie Knaphus

1 pkg. chocolate pudding	1 tsp. vanilla
1 pkg. milk chocolate cake mix	1 pkg. (6 oz.) chocolate chips
	1/2 to 1 c. nuts (chopped)

Make pudding according to directions. Blend cake mix into hot pudding. Pour into (13 x 9 x 2) oiled and floured pan. Sprinkle chocolate chips and nuts over top. Bake 30 minutes at 350°.

FEATHERY FUDGE CAKE

Marcy Olson

2/3 c. margarine	2 eggs
1 3/4 c. sugar	1 tsp. vanilla

2 1/2 squares (1 oz.) unsweetened chocolate (melted and cooled)

2 1/2 c. cake flour	1/2 tsp. salt
1 1/4 tsp. soda	1 1/4 c. ice water

Cream together first 4 ingredients until fluffy 5 minutes. Add melted chocolate. Sift flour, soda and salt together and add alternately with 1 1/4 c. ice water. Bake in 2 (9 inch) round pans - 30 minutes at 350°.

GERMAN SWEET CHOCOLATE CAKE

Karen Erickson Vandeventer

1 pkg. (4 oz.) Baker's German sweet chocolate	2 1/2 c. flour (sifted)
1/2 c. boiling water	1 tsp. baking soda
1 c. butter	1/2 tsp. salt
2 c. sugar	1 c. buttermilk
4 egg yolks	4 egg whites (stiffly beaten)
1 tsp. vanilla	

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add yolks, 1 at a time, beating well after each. Blend in vanilla and chocolate. Sift flour with soda and salt; add alternately with buttermilk to chocolate mixture, beating after each addition until smooth. Fold in beaten whites. Pour into 3 (8 or 9 inch) layer pans, lined on bottoms with paper. Bake at 350° for 30 or 40 minutes. Cool. Frost tops only with coconut-pecan frosting.

(I use a (9 x 13) pan. I butter and flour the pan and then bake it at 350° for 45 to 50 minutes or until tests clean with a toothpick.)

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# GERMAN SWEET CHOCOLATE CAKE (Continued).

## COCONUT-PECAN FROSTING:

- |                               |                              |
|-------------------------------|------------------------------|
| 1 c. evaporated milk          | 1 tsp. vanilla               |
| 1 c. sugar                    | 1 1/3 c. Baker's Angel Flake |
| 3 egg yolks (slightly beaten) | coconut                      |
| 1/2 c. butter                 | 1 c. pecans (chopped)        |

Combine evaporated milk, sugar, egg yolks, butter and vanilla. Cook and stir over medium heat until thickened - about 12 minutes. Add coconut and pecans. Cool until thick enough to spread; beat occasionally. Makes 2 1/2 cups.

## APPLE CAKE WITH TOPPING

Mrs. Jack Frandsen

- |                   |                       |
|-------------------|-----------------------|
| 1 c. sugar        | 1 tsp. salt           |
| 1/2 c. shortening | 1 tsp. cinnamon       |
| 2 eggs            | 3 c. apples (chopped) |
| 1 1/2 c. flour    | 1/2 c. raisins        |
| 1 tsp. soda       | 1 tsp. vanilla        |

Mix first 3 ingredients - add dry ingredients. Fold in fruit. Bake in (9 x 13) pan, 25 to 30 minutes at 350°. Serve with topping.

## CARAMEL TOPPING:

- |                        |                              |
|------------------------|------------------------------|
| 1 c. granulated sugar  | 1/4 c. oleo <u>or</u> butter |
| 3/4 c. evaporated milk | 1 tsp. vanilla               |

Bring to a boil for 3 1/2 minutes. Pour a large spoonful over each serving of cake.

## CHOCOLATE CHIP APPLE CAKE

Mrs. Truman Brown

- |                 |                        |
|-----------------|------------------------|
| 1/2 c. Crisco   | 1 tsp. cinnamon        |
| 1 1/2 c. sugar  | 1 1/2 tsp. soda        |
| 2 eggs          | 1 pkg. chocolate chips |
| 2 c. applesauce | 1/2 c. pecans          |
| 2 c. flour      | 2 T. sugar             |
| 2 T. cocoa      |                        |

Bake cake - 350°. Top with chips and nuts and sugar.

A man's character is like a fence;  
it cannot be strengthened by white wash.

DATE APPLESAUCE CAKE

2 c. flour	1 egg
1 tsp. soda	1 c. dates (sliced)
1 tsp. cinnamon	1/2 c. nutmeats
1/4 tsp. cloves	1 c. hot, thick unsweetened applesauce
1/2 tsp. salt	
1/2 c. shortening	
1 c. sugar	

Sift first 5 ingredients together. Add the other parts. Sprinkle with some sugar before baking. Bake 30 minutes at 350°.

APPLESAUCE CAKE

Julia Ostrem

1 c. shortening	2 c. flour
1 c. sugar	2 tsp. (level) soda
1 egg	1/2 tsp. vanilla
1 1/2 c. applesauce	1/4 tsp. cinnamon
3/4 c. raisins	1/4 tsp. cloves
1/2 c. nuts (chopped)	1/2 tsp. nutmeg

Bake in moderate oven - 50 minutes.

APPLE CAKE WITH CARAMEL TOPPING

Mrs. Erwin Boske

2 c. raw apples (chopped)	1 c. sugar
Let stand until juicy.	
1 egg (beaten)	1 tsp. soda
1 c. flour	1 1/2 tsp. cinnamon

FROSTING:

1/2 c. brown sugar	1 c. water
1/2 c. white sugar	Pinch of salt
3 T. (heaping) flour	Vanilla
	1 stick margarine

Mix all together and bake in square pan for 30 to 45 minutes at 350°.

Frosting: cook first 5 ingredients together until thick and clear. Then add vanilla and margarine. Spread over cake.

My house is clean enough to be healthy,  
And dirty enough to be happy.

"CHOPPED APPLE" CAKE WITH SAUCE

Mrs. G. L. Evans - Esther Olson

3 eggs	1 tsp. vanilla
1 c. oil	1/2 tsp. salt
2 c. sugar	1/2 tsp. almond extract
2 c. flour	1 c. nutmeats
2 tsp. cinnamon	4 c. raw apples (finely chopped)
1 tsp. soda	

Beat eggs, add oil and beat well. Add sugar. Sift dry ingredients together. Add egg and oil mixture then vanilla and almond flavoring. Fold in nuts and raw apples. Pour into (9 x 13) pan or bundt pan. Bake for one hour.

SAUCE:

1 c. sugar	1/2 c. margarine
1/2 c. evaporated milk	1 tsp. vanilla

Cook together until mixture coats the spoon. Spoon warm over cake when serving.

APPLESAUCE CAKE AND FROSTING

Mrs. O. Osmundson - Mrs. Lars Tjelta

1/2 c. soft shortening	3/4 tsp. cinnamon
2 c. sugar	1/2 tsp. cloves
1 large egg <u>or</u> 2 small	1/2 tsp. allspice
1 1/2 c. applesauce	1/2 c. cold water
1 1/2 tsp. soda	1/2 c. nuts
1 1/2 tsp. salt	1 c. raisins
2 1/2 c. flour	

Cream sugar and shortening. Beat in eggs. Add applesauce. Add sifted dry ingredients and water. Stir in nuts and raisins. Pour into greased and floured (9 x 13) pan. Bake 45 minutes at 350°.

ELEGANT CARAMEL FROSTING:

Melt 1/2 c. butter, add 1 c. brown sugar. Bring to a boil and boil 2 minutes, stirring constantly. Add 1/4 c. milk and bring back to boil. Remove from fire and add 2 c. powdered sugar. Beat and spread on cake.

A picnic is a festive spot  
Where Oh! The spite of it  
We take the best cake of the lot,  
And never get a bite of it.

APPLE CAKE AND FROSTING

Mrs. Vernon Peterson - Mrs. Carl Wegner

4 c. apples (finely diced)	2 c. flour (sifted)
2 c. sugar	1/2 tsp. salt
2 eggs	2 tsp. baking powder
1/2 c. vegetable oil	2 tsp. cinnamon
2 tsp. vanilla	1 c. walnuts (chopped)

Combine apples and sugar and let stand 1/2 hour. Beat eggs slightly - add oil and vanilla. Mix dry ingredients and stir in alternately with apple and sugar mixture. Stir in walnuts. Bake in greased (9 x 13) pan for 1 hour at 350°. Use whipped cream or lemon butter frosting. Serves 12 to 15.

APPLE CAKE

H. McGonigla

2/3 c. shortening	1 tsp. cinnamon
2 c. sugar	2 c. flour
2 eggs	4 c. apples (chopped)
2 tsp. soda	1/2 c. nutmeats
1 tsp. salt	1 1/2 tsp. nutmeg (if desired)

Mix together and bake in (9 x 13) pan at 375° for 35 to 40 minutes.

FRESH APPLE CAKE

Sylvina Ray

1 c. sugar	2 1/4 c. flour (unsifted)
1/2 c. brown sugar	1 tsp. soda
1/2 c. margarine	1 tsp. baking powder
2 eggs	1 1/2 tsp. salt
1 c. milk	2 tsp. cinnamon
2 c. apples (peeled and chopped)	

Cream sugar and margarine - then stir in eggs. Add sifted dry ingredients alternately with milk. Add apples and pour into oiled (9 x 13) pan. Then sprinkle top liberally with nuts and brown sugar. Bake 45 minutes at 325°. Serve with whipped cream.

APPLESAUCE CAKE

Gertie Beran

2 c. flour	1 c. raisins
1 1/2 tsp. baking powder	1/2 c. shortening
1 tsp. soda	1/2 c. sugar
1 tsp. salt	1/2 c. brown sugar
1 tsp. cinnamon	1 egg
Clove <u>and</u> nutmeg (to taste)	1 1/4 c. applesauce
1/2 c. nutmeats	

Continued Next Page.



## APPLESAUCE CAKE (Continued).

Sift dry ingredients together. Cream sugar and shortening - add egg, then dry ingredients and the applesauce. Blend in nuts and raisins. Bake in (9 x 13) pan, 45 to 50 minutes at 350°.

Frost. Can use (9 x 9 x 2) pan.

## FROSTING:

1/2 c. margarine or butter                      1 c. brown sugar

Cook over low heat 2 minutes, stirring. Add 1/4 c. milk - bring to boil. Cool. Add about 1 1/2 to 2 c. powdered sugar, 1 tsp. vanilla.

FRUIT COCKTAIL CAKE

Mrs. Ansel Mortvedt

1 c. sugar	1 medium can fruit cocktail
1 1/4 c. flour	(well drained)
1 tsp. soda	1/2 c. brown sugar <u>and</u> nutmeats
1 egg	

Mix sugar, flour, soda and egg and fruit cocktail together well. Put into a (9 x 13) pan and sprinkle the brown sugar and nutmeats on top. Bake in a 350° oven for 30 minutes. Serve with whipped cream.

FRUIT COCKTAIL CAKE

Bertha Stille

1 1/2 c. sugar	1 can (No. 2) fruit cocktail
2 c. flour	<u>or</u> crushed pineapple
2 tsp. soda	(undrained)
1/2 tsp. salt	
2 eggs	

## TOPPING:

1 c. nuts (chopped)                      1/2 c. brown sugar

Mix dry ingredients, add eggs and fruit. Beat. Pour into greased pan - top with nuts and sugar. Bake at 350° for 30 minutes.

## SAUCE:

When cake is ready to remove from oven mix:

1/2 c. white sugar	1 1/2 sticks margarine
1 c. Pet milk	

Bring to a rolling boil and add 1 tsp. vanilla. Pour over cake. Serve hot or cold.

FRUITCAKE

Mrs. Dean Hetland

- |  |  |
|--|--|
| 3 c. pecans <u>or</u> walnuts<br>(chopped) | 1 1/2 lb. dates (chopped)                                |
| 1/2 lb. candied cherries<br>(chopped)      | 3 cans Angel Flake coconut <u>or</u><br>packaged coconut |
| 1/4 lb. pineapple                          | 1 can Eagle Brand milk                                   |

Use large bowl for mixing. Stir all ingredients together well. Line 3 medium size pans with foil. Butter pans before putting in foil. Bake 275° for one hour. Then fold back foil and bake another 15 minutes. Cool in pans overnight. Turn out and wrap in foil. Slice thin for serving.

BANANA SPLIT CAKE

Clarice Fosse

- |  |                                       |
|--|---------------------------------------|
| 2 c. graham cracker crumbs             | 2 sticks oleo <u>or</u> butter (soft) |
| 1 stick oleo <u>or</u> butter (melted) | 2 c. powdered sugar                   |
| 3 T. sugar                             | 3 or 4 bananas                        |
| 2 eggs                                 | 1 large can crushed pineapple         |
| 1 large carton whipped topping         | Cherries <u>and</u> nuts              |

Mix first 3 ingredients and press into a (9 x 13) pan. Beat 2 eggs, oleo and 2 c. powdered sugar in mixer no less than 15 minutes. Spread over unbaked crust. Slice bananas thin and place over powdered sugar mixture. Spread drained, crushed pineapple over bananas. Cover with topping. Sprinkle with a few cherries and nuts. Refrigerate overnight.

OATMEAL CAKE

Mrs. Cecil Tesdahl

- |                        |                         |
|------------------------|-------------------------|
| 1 1/2 c. boiling water | 1 1/3 c. flour (sifted) |
| 1 c. quick oatmeal     | 1 tsp. soda             |
| 1 stick margarine      | 1 tsp. cinnamon         |
| 2 eggs                 | 1/2 tsp. nutmeg         |
| 1 c. brown sugar       | 1/2 tsp. salt           |
| 1 c. white sugar       |                         |

Add boiling water to oatmeal and margarine. Cover and let stand 20 minutes. Add the eggs and beat well. Add remaining ingredients and beat thoroughly. Pour into greased and floured (9 x 13) pan. Bake 35 minutes at 350°. Let cool, then spread with topping.

Continued Next Page.

OATMEAL CAKE (Continued).BROILED ON TOPPING:

Mix:

6 T. soft margarine <u>or</u>	1 c. nuts (chopped)
butter	1/4 c. cream
1/2 c. brown sugar	1/2 tsp. vanilla
1 c. coconut	

Spread on warm cake - then put under broiler a few minutes to brown frosting. Watch carefully to prevent burning.

BANANA CAKE

Beverly Kalvik

1 banana cake mix	1 c. water
4 eggs	1/2 c. banana (mashed)
1/4 c. oil	

Bake in a loaf or bundt pan - 350° for 35 to 40 minutes.

CARROT CAKE

Mrs. Julius Johnson

2 c. flour	4 eggs
2 c. sugar	1 can (8 oz.) crushed pineapple
2 tsp. baking powder	(drained)
1 1/2 tsp. soda	2 c. carrots (grated)
1 1/2 c. cooking oil	1 c. nuts (chopped)

Sift together first 4 ingredients. Add the oil and eggs.

Cream well. Add pineapple, drained, and carrots and nuts. Mix well and bake in (9 x 13) pan for 50 to 60 minutes at 350°.

CREAM CHEESE FROSTING:

1 pkg. (8 oz.) cream cheese	1 lb. powdered sugar (sifted)
1 stick margarine	1 tsp. vanilla <u>and</u> some chopped
	nuts

PINK LEMONADE CAKE (Make ahead, no final preparation) Marcy Olson

1 qt. vanilla ice cream	1 container Cool Whip (small)
(softened)	2 T. sugar (if you use 1 c.
6 drops red food coloring	whipping cream)
1 can (6 oz.) frozen pink	1 box yellow cake mix (baked in
lemonade concentrate	2 round pans, turn out and
(thawed)	freeze)

Continued Next Page.

PINK LEMONADE CAKE (Continued).

Add 1/2 c. lemonade concentrate and food coloring to the ice cream and freeze in round cake pan. Place one layer cake on plate, top with ice cream layer, then top with second layer of cake. Add Cool Whip with remaining lemonade. Frost sides and top of cake. Return to freezer for at least 1 hour.

CHERRY SWIRL CAKE

Mrs. Kenneth N. Twedt

1 pkg. white cake mix	1/3 c. oil
3 egg whites	21 oz. can cherry pie filling
1 c. water	

Blend first 4 ingredients - beat 2 minutes. Pour into greased (9 x 13) pan. Spoon fruit over cake batter and gently swirl thru batter to marble.

Bake 35 to 45 minutes at 350°. Frost.

STRAWBERRY CAKE

Mrs. Ward Britson

1 1/2 c. miniature marshmallows	2 boxes (10 oz.) frozen
1 box yellow <u>or</u> white cake mix	strawberries
	3 oz. pkg. berry Jello

Grease (9 x 13) pan generously and layer with mini-marshmallows. Mix cake as directed and pour over mini-marshmallow layer. Mix thawed berries with Jello and pour over cake mixture.

Bake 45 to 50 minutes at 350°.

PUMPKIN CAKE (Serves 12)

Nora Barnes

1 1/2 c. cooking oil	3 tsp. cinnamon
2 c. sugar	2 c. pumpkin
2 c. flour	4 eggs
1 tsp. baking powder	2 tsp. vanilla
2 tsp. baking soda	1 c. pecans (chopped)
1 tsp. salt	1 c. raisins
1 tsp. allspice	1 small can crushed pineapple (drained)

Mix oil and sugar. Mix flour, baking powder, soda, salt, allspice and cinnamon. Add dry ingredients with 2 c. pumpkin. Add eggs, one at a time, beating well. Add vanilla, pecans, raisins and pineapple.

Continued Next Page.



PUMPKIN CAKE (Continued).

Mix all ingredients, pour into a large tube cake pan or (13 x 10 x 2) pan. Bake at 325° about 1 hour.

ICING:

Mix 1/2 c. (1 stick) butter and 1 pkg. (8 oz.) cream cheese. Add 1 box powdered sugar and 1/4 tsp. salt. Mix until well blended. Add 1/2 c. chopped pecans and 1 tsp. vanilla. Spread on cooled cake.

1-2-3-4 CAKE

Anna B. Johnson

1 c. shortening	1 c. water <u>or</u> milk
2 c. sugar	2 tsp. (level) baking powder
3 c. flour	Vanilla
4 eggs	

Mix all together and bake at 350°.

Easy to make half recipe.

BANANA SPLIT CAKE

Harriet Erickson

2 c. graham crackers	2 c. powdered sugar
(crushed)	2 sticks margarine
3 T. sugar	2 eggs
1 stick margarine (melted)	

Spread over graham cracker crust. Beat the powdered sugar, 2 sticks margarine, eggs. Spread 1 can crushed pineapple (drained). Spread 4 to 5 sliced bananas. Cover with Cool Whip (large). Spread 1 c. nuts on top. Refrigerate overnight.

LEMON CAKE

Mrs. M. J. Baldus

1 pkg. lemon Jello	3/4 c. salad oil
1 c. boiling water	4 eggs
1 pkg. Duncan Hines lemon	
supreme cake mix	

TOPPING:

2 c. powdered sugar	Pinch of salt
Juice of 2 lemons (can use	
"Realemon")	

Continued Next Page.

LEMON CAKE (Continued).

Dissolve Jello in hot water and cool to room temperature. Mix cake mix with oil, then add 1 egg at a time and beat well after each one. Then add cooled Jello. Bake in ungreased (9 x 13) pan at 350° for 15 minutes, then reduce heat to 300° for 30 minutes. Poke holes with fork in baked cake. Prick cake 1 inch apart - down to cake bottom. Pour lemon juice and sugar over cake.

DREAM CAKE

Mrs. Walter Hill

1 box yellow <u>or</u> white cake mix	1 box instant vanilla pudding
2 boxes strawberry Jello	1 c. Dream Whip
<u>or</u> other	1 bottle strawberry pop <u>or</u> 7-Up

Mix cake according to directions and bake. When done, punch full of holes with fork - cool 15 minutes. Then pour Jello mixed with 1 1/2 c. hot water and soda pop over cake. Mix pudding in 1 1/2 c. milk - add Dream Whip and frost cake. Cool several hours in refrigerator.

CRUMB CAKE

Bessie Henderson - Ida Thompson

2 c. brown sugar	1 tsp. soda
1/2 c. shortening	1 c. buttermilk
2 c. flour	1/2 c. dates (chopped)
Pinch of salt	
1 egg (beaten)	

Mix first 4 ingredients and reserve 3/4 c. of mixture. Add liquids - add dates last. Pour into greased pan and sprinkle batter with reserved crumbs. Bake about 25 minutes at 350°. Can serve with whipped cream or plain. Keeps very well.

NOTE: 1 1/3 T. vinegar or 1 1/2 T. lemon juice added to 1 c. sweet milk will make a cup of sour milk.

POPPY SEED CAKE

Bernice Musil

Soak 1/3 c. poppy seeds in 1/2 c. water for 2 hours. (Some recipes say you do not need to soak them.) Drain off water. Grease and flour 2 (8 inch) layer pans or 1 (9 x 13) pan.

Continued Next Page.

POPPY SEED CAKE (Continued).

3/4 c. butter <u>or</u> oleo (soft)	2 tsp. baking powder
1 1/2 c. sugar	1/2 tsp. salt
Poppy seeds (drained)	1 c. water
2 c. flour <u>or</u> 2 1/4 c. cake flour	4 egg whites (stiffly beaten)

Cream butter and sugar together until fluffy. Add poppy seeds. Sift together salt, baking powder and flour. Add alternately with water. Fold in egg whites. Pour into prepared pan. Bake in 350° oven for 30 to 35 minutes or till it begins to pull from sides of pan. Frost with white powdered sugar icing.

HOT MILK CAKE

Mrs. Edson Murrell

4 eggs	2 tsp. baking powder
2 c. sugar	2 T. butter
1/4 tsp. salt	1 c. hot milk
2 c. flour	

Beat eggs till light and thick. Add sugar slowly and mix well. Put flour mixture in all at once and milk and butter mixture all at once. Bake at 350° for 30 minutes. Makes a large cake.

RHUBARB CAKE

Ruth Gumtau

1 egg	1 tsp. baking powder
1 c. sugar	2 c. rhubarb (diced)
1/2 c. milk	3/4 c. sugar
1 T. butter (melted)	1 T. flour
1 c. flour	

Cream 1 c. sugar and egg. Sift dry ingredients. Alternate milk and dry ingredients. Add melted butter. Set this mixture aside. In a (8 x 8) pan place rhubarb. Place 3/4 c. sugar over this. Add 1 T. flour for thickening filling. Pour batter over mixture of rhubarb. Bake in 350°F. oven for 30 minutes or until cake leaves sides of pan. Serve with whipped cream.

PISTACHIO CAKE

Christina Nelson

1 pkg. white cake mix	1 pkg. pistachio instant pudding
3 eggs	1/2 c. pecans <u>or</u> walnuts
3/4 c. salad oil	(chopped)
1 c. "7-Up"	1/2 c. coconut

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## PISTACHIO CAKE (Continued).

## FROSTING:

- |                                     |   |
|-------------------------------------|---|
| 1 pkg. pistachio instant<br>pudding | 1 pkg. (3 oz.) cream cheese<br>(room temperature) |
| 1 1/2 c. milk                       |   |
| 2 pkgs. whipped topping mix         |   |

Combine all and beat till of spreading consistency.

Combine all cake ingredients and turn into greased (9 x 13) pan. Bake at temperature on cake mix. Frost.

DOUBLE PISTACHIO CAKE

Helen Sage

- |  |                       |
|--|-----------------------|
| 1 pkg. (2 layer size) white<br>or yellow cake mix        | 3 eggs                |
| 1 pkg. (4 serving size)<br>pistachio instant pudding mix | 1 c. 7-Up             |
|  | 1/2 c. oil            |
|  | 1/2 c. nuts (chopped) |

Combine all ingredients in large mixing bowl. Blend, then beat at medium speed of electric mixer 2 minutes. Pour into greased and floured layer pans or large loaf pan. Bake layers 30 to 35 minutes at 350°, loaf pan, 50 to 60 minutes, or when cake springs back when lightly touched. Cool on rack.

## PISTACHIO FLUFFY FROSTING:

Pour 1 1/2 c. cold milk in deep narrow bottom container, add 1 envelope Dream Whip, 1 pkg. instant pistachio pudding. Beat slowly to blend, then gradually increase speed to high and beat 4 to 6 minutes. Spread on cake and sprinkle with finely cut nuts.

FAVORITE CAKE

Mrs. Jesse Overland

- |   |   |
|---|---|
| 1/2 c. butter or oleo                       | 1/2 tsp. baking powder                  |
| 1 c. sugar                                  | 1 c. pecans (coarsely ground)           |
| 3 eggs                                      | 1 can (about 1 1/3 c.) moist<br>coconut |
| 1 1/2 c. vanilla wafers<br>(finely crushed) |   |

Cream butter and sugar till fluffy in large bowl of electric mixer. Blend in eggs, one at a time, combine and add vanilla wafers and baking powder. Stir in pecans and coconut. Pour into greased and floured (9 inch) square pan. Bake 325° for 40 minutes. Cool and cut.

This is a delicious dessert glamorized with a scoop of ice cream or whipped cream and a maraschino cherry. Freezes well.



TWINKLE CAKE

1 chocolate cake (9 x 13)

## FILLING:

5 T. flour	1/2 c. vegetable shortening
1 c. milk	1/2 c. butter
1 c. sugar	1 tsp. vanilla
1/2 tsp. salt	

Bake cake and cool. Mix flour and milk. Cook over low heat until thick, remove from heat and cool. Place sugar, shortening, butter, salt and vanilla in mixing bowl and mix. Add cooled milk and flour mixture, and beat at high speed until fluffy like whipped cream. Cut cooled cake in half lengthwise and put on filling. Place top back on and frost with favorite icing.

OATMEAL CAKE

Mrs. Birch Fleming

1 c. quick oatmeal	1 1/2 c. flour
1 1/2 c. boiling water	1 tsp. soda
1/2 tsp. salt	1 tsp. baking powder
1 stick oleo	1 tsp. vanilla
1 c. brown sugar	1/2 tsp. nutmeg
1 c. white sugar	1 tsp. nutmeg
2 eggs (beaten)	

Soak oatmeal, water and salt for 20 minutes. Cream together oleo, sugar and eggs - add flour, soda, baking powder, cinnamon, nutmeg and vanilla. Next add soaked oatmeal. Bake in a (9 x 13) pan at 350° for 30 to 40 minutes.

## TOPPING:

1 stick oleo	1/2 c. nutmeats
2 c. coconut	1/4 c. milk
1 tsp. vanilla	3/4 c. brown sugar

Brown oleo and coconut slightly. Add nuts, milk, vanilla and brown sugar. Bring this to a boil. Cool and add enough powdered sugar to spreading consistency.

I baked a special chocolate cake  
It's just as light as a feather.  
But I must be very careful when  
Transporting it, in windy weather.

STRAWBERRY CAKE

Louise Hirdman

1 pkg. white cake mix	1 pkg. frozen berries <u>or</u>
1/4 c. flour	3/4 c. fresh sugared berries
1 pkg. (3 oz.) strawberry Jello	2/3 c. salad oil
1/2 c. water	4 eggs

Put all in large mixing bowl and beat 4 minutes at medium speed. Bake in greased and floured (9 x 13) pan for 45 minutes at 350°.

PIE CAKE

Dorothy Palmateer

1 c. soft margarine	3 c. flour
3/4 c. sugar	1/2 tsp. salt
4 eggs	1 tsp. baking powder
1 tsp. vanilla	

Mix all together with spoon. Spread about 3/4 of mixture in a large jelly roll pan. Then add 2 cans of fruit pie filling evenly over the batter. Dot the remaining batter on top and bake 40 minutes at 350°. Frost with thin vanilla powdered sugar frosting.

WATERGATE CAKE

Mrs. Ralph Gruenwald - Christena Nelson

1 pkg. white cake mix	1 c. cooking oil
1 pkg. instant pistachio pudding	1 c. 7-Up
3 eggs	1/2 c. nuts (chopped)

TOPPING:

1 1/2 c. milk	1 pkg. pistachio pudding mix
2 enveloped Dream Whip <u>or</u>	
9 oz. prepared topping	

Blend all ingredients together in a mixer. Bake in a greased floured (9 x 13) pan, 40 minutes at 350°. Prepare 2 envelopes Dream Whip or use prepared whip. Fold into pudding mix that had been prepared with milk and set aside. Spread on cooled cake and refrigerate.

Good judgment comes from experience.  
Experience comes from bad judgment.

SUPER CHOCOLATE FROSTING

Mrs. Ralph Weuve

6 T. margarine	1/2 tsp. vanilla
6 T. milk	1/2 c. chocolate chips
1 1/2 c. sugar	

Bring first 3 ingredients to a full rolling boil. Time for 30 seconds.

Remove from heat and add vanilla and chocolate chips. Beat until chips are melted, then pour on sheet. Cake and spread.

WHITE FROSTING

Mrs. Sterling Wicks

1 box (1 lb.) powdered sugar	1/2 stick oleo
1/4 tsp. cream of tartar	Vanilla
2 egg whites	

Put all in mixer and mix on high speed.

EASY FROSTING

Hazel Beach

1 c. milk	1/2 c. Crisco
4 T. flour	1/2 tsp. salt
1 c. granulated sugar	1 tsp. vanilla
1 stick margarine	

Heat milk and flour, cook until thick and cool. Mix in mixer sugar, margarine, Crisco, salt, and vanilla and beat 4 minutes on high speed. Add milk, flour mixture and beat 1 minute more. This makes a lot of frosting any leftover can be put in jar and kept a long time.

STIFF WHITE FROSTING

1/3 c. Crisco	3 T. milk (no more)
3 c. powdered sugar	1 1/2 tsp. vanilla

Withhold part of powdered sugar till last. Mix all ingredients together, beat until smooth. Makes a generous amount.

CHOCOLATE FROSTING

Mrs. Lester Ritland

1 c. sugar	4 T. cream
1 T. cocoa	Dash of salt
4 T. butter <u>or</u> oleo	1 tsp. vanilla

Mix all together and cook on low heat for 1 minute. Remove from heat. Stir until thick and add vanilla and spread on cake or brownies. I cool the pan in cold water as it is taken from stove.

## COOKIES

PEANUT BUTTER COOKIES

Mrs. Arnold Anderson

1 c. butter	1 c. peanut butter
1 c. brown sugar	2 1/2 c. flour (sifted)
1 c. white sugar	2 tsp. soda
2 eggs (well beaten)	1 tsp. vanilla

Cream: butter, sugars, add eggs, peanut butter. Sift flour and soda. Add vanilla. Roll out in small balls and press flat with fork dipped in cold water frequently to keep from sticking. Bake in moderate oven 8 to 10 minutes.

CRISP COOKIES

Mrs. Odellia Nelson

1 c. white sugar	Salt
1 c. brown sugar	9 oz. coconut
1 c. shortening	1 tsp. soda
2 eggs	1 tsp. baking powder
Vanilla	2 1/2 c. flour (sifted)
1 1/2 c. oatmeal	

Dissolve soda in 1 T. hot water.

MOLASSES COOKIES

Mrs. Ralph Moore

3/4 c. evaporated milk	3 c. flour
3/4 T. vinegar	2 tsp. soda
1 c. shortening	1 tsp. ginger
Pinch of salt	1 tsp. cinnamon
1 c. sugar	Vanilla
1/2 c. molasses	Raisins <u>and</u> nuts
1 egg	

Drop with a teaspoon onto a cookie sheet. Bake in a 350° oven for 10 to 12 minutes.

MOLASSES SUGAR COOKIES

Mrs. Noble Twedt

3/4 c. shortening	2 tsp. soda
1 c. sugar	1/4 tsp. salt
1/4 c. molasses	1 tsp. cinnamon
1 egg	1 tsp. cloves
2 c. flour	1/2 tsp. ginger

Continued Next Page.



MOLASSES SUGAR COOKIES (Continued).

Mix as usual. Cool until the dough is easy to handle. Roll in small balls and roll in sugar. Bake at 375° for about 8 to 10 minutes or until they are light brown.

WALNUT FROSTIES

Kathy Hauge

2 c. flour	1/2 c. margarine
1/2 tsp. soda	1 egg
1/4 tsp. salt	1 tsp. vanilla
1 c. brown sugar (firmly packed)	

TOPPING:

1 c. English walnuts (chopped)	1/4 c. dairy sour cream
1/2 c. brown sugar (firmly packed)	

Gradually add sugar to margarine and cream until light and fluffy. Add egg and vanilla. Beat well. Sift flour, soda, and salt together and gradually add to creamed mixture. Mix well. Shape into one inch balls. Place two inches apart on ungreased cookie sheet. Make a small depression in each cookie. Combine ingredients for topping and place one teaspoon topping in each depression. Bake at 350° for 12 to 14 minutes.

ROLLED SUGAR COOKIES

Helen Jacobson - Esther Larson

3 c. flour	2 eggs
2 tsp. baking powder	1 1/4 c. sugar
1 tsp. (scant) soda	4 T. milk
1 tsp. (scant) salt	1 tsp. vanilla <u>or</u> lemon flavoring
1 c. butter <u>or</u> oleo	

Sift together flour, baking powder, soda and salt. Cut in the shortening. In another bowl beat eggs and add sugar, milk and flavoring, beat well. Pour egg mixture into the dry ingredients. Mix thoroughly and chill several hours. Roll out on floured surface and cut in desired shapes. Bake 350 to 375° oven for 7 or 8 minutes until light brown. Makes 5 or 6 dozen depending on size.

Two inventions that have helped men get up in the world --  
The elevator and the alarm clock.

CHOCOLATE COOKIE CAKE

Eva V. Jacobson

4 T. cocoa	2 c. sugar
2 sticks oleo	2 eggs
1 c. water	1 tsp. vanilla
1 tsp. soda	1/2 c. sour <u>or</u> buttermilk
2 c. flour	

Combine cocoa, oleo, water, bring to a boil (don't cool). Mix flour, soda and sugar and add to cocoa mixture. Beat in eggs. Add vanilla and milk. Bake in floured cookie sheet (large), 15 to 20 minutes at 375°.

FROSTING:

1 1/2 c. sugar	1/2 c. chocolate chips
6 T. oleo	6 large marshmallows (cut up)
6 T. milk	

Combine ingredients and boil (full) 1 minute. Remove from heat and beat until mixture begins to thicken. Pour on hot cake.

DAIRY EXPO OATMEAL COOKIES

Mildred Hermanson

2 1/2 c. all-purpose flour (sifted)	2 c. brown sugar (firmly packed)
1 tsp. soda	2 eggs (lightly beaten)
1/2 tsp. salt	1 c. dairy sour cream
2 tsp. cinnamon	2 c. oatmeal (quick cooking)
1/2 tsp. nutmeg	2 c. dates (chopped)
1/2 tsp. cloves	1 c. nuts (chopped)
1 c. (or 2 sticks) oleo (butter)	

Mix flour, soda, salt, cinnamon, nutmeg and cloves. Set aside. Cream shortening and sugar then add eggs. Mix well. Add sour cream and mix thoroughly. Stir in dry ingredients. Add oatmeal, dates and nuts. Drop by teaspoon on lightly greased cookie sheet. Bake 400° oven 12 to 15 minutes. Yield 4 to 5 dozen.

Advice on how to avoid getting that run-down feeling --  
Look both ways before crossing the street.

RAISIN DROP COOKIES

Alpha Skeie

1 1/2 c. brown sugar	1/2 tsp. cloves
1 c. shortening	1 tsp. vanilla
3 eggs	1/2 tsp. salt
3 1/4 c. flour (sifted)	1/2 c. nutmeats
1 tsp. soda	2 c. raisins
1 tsp. cinnamon	

Mix and blend in order given. Boil and drain raisins until firm and plump. Bake in 350° oven. Yields: 4 dozen drop cookies.

MERINGUE COOKIES

Ruth Gumtau

2 egg whites	1/2 c. coconut
2 c. sugar	2 c. cornflakes
1/2 c. nuts (chopped)	

Beat egg whites stiff. Add sugar, nuts, coconut, and cornflakes. Drop on cookie sheet with a spoon and bake in 325° oven until lightly brown.

SUGAR COOKIES

Ruth Gumtau

1/2 c. oleo	2 c. flour
3/4 c. sugar	1/2 tsp. baking powder
1 egg	1/2 tsp. soda
1/2 tsp. vanilla extract	Pinch of salt
1/4 tsp. lemon extract	2 or 3 T. milk

Mix in order and chill in refrigerator. Roll about 1/8 inch thick. Cut in desired shapes and bake 10 to 12 minutes at 350° oven.

DATE AND COCONUT MOUNDS COOKIES

Emma Hage

1 c. dates (cut up)	1/4 c. water
1/2 c. shortening (butter)	1/2 c. flaked coconut
1 1/2 tsp. vanilla	2 c. flour (scant) (sifted)
1 c. brown sugar (packed)	1/2 tsp. baking powder
1 egg	1 tsp. salt
1/2 tsp. soda	

Cut up dates - cream shortening, vanilla and brown sugar until fluffy. Beat in egg. Dissolve soda in water, add to creamed mixture along with dates and coconut.

Continued Next Page.

DATE AND COCONUT MOUNDS COOKIES (Continued).

Sift flour, baking powder and salt together into creamed mixture. Drop by spoonful on cookie sheet into mounds. Top each mound with a date or coconut if desired.

Bake in 375° oven for 12 to 15 minutes. Cool on wire rack before storing in airtight container.

MOLASSES CRISPS

LaVon Sampson

2 c. flour	1 tsp. cinnamon
1/2 tsp. salt	3/4 c. Crisco
2 tsp. soda (level)	1 c. sugar
1/2 tsp. cloves	1 egg
1/2 tsp. ginger	1/4 c. molasses

Sift flour then measure. Sift first 6 ingredients together. Cream sugar and shortening until light and fluffy. Add 1 egg mix well. Add molasses. Mix flour mixture together with creamed mixture. Shape into balls and roll in sugar. Bake 15 minutes in 350° oven.

UNBELIEVABLE COOKIES

Ruth E. Gumtau

1 c. peanut butter	1 c. sugar
2 egg whites	1 tsp. vanilla

Mix peanut butter and sugar together. Add egg whites and roll into balls. Put on ungreased cookie sheet and flatten with a fork. Bake 300° for 10 to 12 minutes.

SOFT CHOCOLATE CHIP COOKIES

Bonnie Lande Hill

1 c. margarine	3 c. flour
1 1/2 c. brown sugar	1 tsp. baking powder
1/2 tsp. salt	1/2 to 1 large pkg. chocolate chips
2 eggs	
1 tsp. soda in 1/2 c. hot water	

Cream sugar, shortening, salt. Add beaten eggs. Add flour and baking powder alternately with water. Drop from spoon onto greased cookie sheet. Bake 350°, 10 to 12 minutes.

Like the honey to the bee,  
So are cookies to the tea.



CHOCOLATE CHIP COOKIES

Manita Waugh

1/2 c. Crisco	1 c. flour (sifted)
1/2 c. white sugar	1/2 tsp. salt
1/4 c. brown sugar (packed)	1/2 tsp. soda
1 egg	1/2 c. pecans (chopped)
1 tsp. vanilla	1 pkg. chocolate chips

Cream Crisco, sugars, until light and fluffy. Add egg, vanilla, and beat well. Add flour, salt, soda together and beat until smooth. Fold in chips and drop by teaspoonfuls on ungreased cookie sheet. Bake 10 to 12 minutes at 375°. Can use butterscotch chips also or in half of cookie batter.

RAISIN-CHOCOLATE CHIP COOKIES

(Over 100 years old)

Mrs. Elmer Hoelscher

1 c. shortening	2 T. warm water
1 c. white sugar	1/2 tsp. salt
1/2 c. brown sugar	2 1/2 c. flour
2 eggs	1 c. chocolate chips
1 tsp. vanilla	1 c. raisins (chopped)
1 tsp. soda	

Cream shortening and sugars until fluffy. Add eggs and vanilla. Beat. Add soda to water and stir to dissolve. Add to first mixture with salt mixing well. Stir in flour and beat until well blended. Fold in chips and raisins. Chill dough in refrigerator. Lightly shape one teaspoon of dough in hand and place on greased cookie sheet. Bake 10 minutes at 375°. I bake 5 minutes on bottom rack and 5 minutes on top rack.

CHOCOLATE CHIP COOKIES

Erma Halverson

1 c. Crisco	1 tsp. salt
1 c. white sugar	1 tsp. vanilla
1 c. brown sugar (packed)	2 1/2 c. flour (sifted)
2 eggs (beaten)	1 pkg. chocolate chips
2 tsp. cream of tartar	1 c. walnuts (chopped)
2 tsp. soda	

Cream sugars and Crisco. Add soda, cream of tartar to flour. Mix all ingredients. Bake 375° for 10 to 12 minutes. Drop by well rounded half teaspoonfuls onto greased cookie sheets.

CHOCOLATE CHIP COOKIES

Mrs. John Shold

1 c. brown sugar  
 1/2 c. white sugar  
 1 stick oleo  
 1/2 c. lard  
 2 eggs

1 tsp. vanilla  
 1 tsp. soda  
 2 1/2 c. flour  
 1 c. chocolate chips

Beat first 5 ingredients. Add next three ingredients and stir. Add chocolate chips. Chill dough. Bake 350° for 10 minutes until light brown.

OATMEAL CHOCOLATE CHIP COOKIES

Sue Justice - Mrs. Lars Tjelta

3/4 c. white sugar  
 3/4 c. brown sugar  
 3 T. oleo plus Crisco to fill  
 cup  
 2 eggs  
 1 1/4 c. oatmeal

1 3/4 c. flour  
 1 tsp. soda  
 1 pkg. (6 oz.) chocolate chips  
 1 tsp. vanilla

Cream sugars and shortening. Add rest of ingredients. Drop on greased cookie sheet. Bake 350°, 12 to 15 minutes. Do not overbake.

OATMEAL COOKIES

Mrs. Silas N. Thompson

1/2 c. butter  
 1/2 c. shortening  
 1 c. brown sugar  
 2 eggs  
 1 tsp. soda

1 tsp. vanilla  
 1 1/2 c. flour  
 Salt  
 3 c. quick oatmeal  
 1/2 c. nuts

Chill overnight. Bake 350° for 10 minutes on ungreased cookie sheet.

OATMEAL COOKIES

Martha Eness

1/2 c. butter  
 2 c. brown sugar  
 2 eggs  
 1 c. sour cream  
 1 1/2 c. flour

1 tsp. baking powder  
 1/2 tsp. soda  
 1 tsp. salt  
 3 c. oatmeal  
 1 c. raisins or nuts

Continued Next Page.

OATMEAL COOKIES (Continued).

Beat sugar and butter until fluffy. Add rest of ingredients. Drop by teaspoonfuls on greased cookie sheet. Bake at 350°, about 15 minutes. Do not overbake.

OATMEAL CREAM CHEESE COOKIES

Ardis Gjerde

1 c. butter <u>or</u> oleo	2 c. flour (sifted)
2 pkgs. (3 oz.) cream cheese (softened)	1 T. baking powder
1 c. sugar	1/4 tsp. salt
1 tsp. vanilla	1 c. old fashioned oats
	1/2 c. walnuts (chopped)

Beat together butter and cheese until creamy. Add sugar and vanilla. Beat again. Sift together flour, baking powder and salt. Add to creamed mixture. Stir in oats and nuts. Mix well. Chill several hours or overnight. Make 1 inch balls and flatten slightly. Bake on ungreased cookie sheet 12 to 15 minutes at 350°. Cool. Makes 4 dozen. Cooled cookies can be frosted with powdered sugar frosting.

SOFT OLD FASHIONED OATMEAL COOKIES

Mrs. Stanley Wicks

1 1/2 c. sugar	1 tsp. nutmeg
3/4 c. shortening	1/2 tsp. cloves
2 eggs	1 tsp. soda
1 tsp. cinnamon	1 tsp. vanilla

Put the raisins in enough water to cover and simmer while stirring cookies. Cream sugar, shortening, eggs. Add rest of ingredients. Bake 350° for about 10 minutes. Leave in only until just starting to brown. (In order to have a soft cookie take them out before completely done and put them immediately on a brown paper sack to cool.)

FAMOUS OATMEAL COOKIES

Mrs. Omer Hamre

3/4 c. oleo	1/4 tsp. allspice
1 c. brown sugar	1 tsp. vanilla
1/2 c. white sugar	1 c. flour
1 egg	1 tsp. salt
1/4 c. buttermilk	1/2 tsp. soda
1 c. raisins	3 c. quick oatmeal
1 tsp. cinnamon	

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## FAMOUS OATMEAL COOKIES (Continued).

Pour hot water over raisins. Let stand for 20 minutes and drain off water. Cream oleo and sugars. Mix other ingredients well. Drop by teaspoon. Bake 350° for 12 to 15 minutes.

DOUBLE CHOCOLATE OATMEAL COOKIES

Mrs. Betty Stoll

2 eggs	1 c. quick oatmeal
2/3 c. shortening	1 pkg. (6 oz.) chocolate chips
1/4 c. water	Nutmeats
1 box chocolate cake mix	

Beat eggs, shortening, water, and half the cake mix till smooth. Stir in the rest of the cake mix, oatmeal and chips. Drop by teaspoonfuls two inches apart on ungreased baking sheet. Bake 350° for 10 to 12 minutes.

OATMEAL COOKIES

Mrs. Roger Sogard

2 c. oatmeal	1 tsp. vanilla
2 c. flour	1 tsp. cinnamon
4 T. sour milk	1 tsp. baking powder
1 c. shortening	1 tsp. soda
1 c. sugar	1 c. raisins
2 eggs	

Mix all ingredients. Bake in a hot oven.

OATMEAL COOKIES

Goldie Iverson

1/2 c. shortening	1 1/4 c. flour
1 c. brown sugar	1/2 tsp. salt
2 eggs	1 tsp. soda
1/4 c. buttermilk	1 tsp. vanilla
1 1/4 c. rolled oats	1/4 tsp. cinnamon

Add any or all of the following: chopped dates, raisins, coconut, nuts. Mix. Drop by teaspoonfuls. Bake at 350 to 375°.

My Mother has a cookie jar  
Upon the pantry shelf.  
Whenever I get hungry  
I go and help myself.



OATMEAL COOKIES

Ella Olson

1 c. sugar	2 c. oatmeal
1 c. shortening	2 c. flour
2 eggs	Salt
1 c. raisins	Vanilla
5 T. raisin juice	Walnuts
1 tsp. soda	

Cook raisins before starting cookies. Add soda to raisin juice. Mix as for cookies.

OATMEAL CRUNCHES

Marcia Hill

1 c. flour (sifted)	1/2 c. brown sugar
1/2 c. sugar	1/2 c. shortening
1/2 tsp. baking powder	1 egg
1/2 tsp. baking soda	1/4 tsp. vanilla
1/4 tsp. salt	3/4 c. oatmeal
	1/4 c. walnuts

Sift together flour, sugar, baking powder, soda and salt. Add brown sugar, shortening, egg and vanilla. Beat well. Stir in rolled oats and walnuts. Form dough into small balls. Dip tops in sugar. Place on ungreased cookie sheet. Bake in moderate oven for 10 to 12 minutes. Makes about 3 1/2 dozen.

SUGAR COOKIES

Clarice Fosse - Helen Jacobson

2 eggs	1 tsp. salt
2 sticks butter <u>or</u> oleo	1 T. vanilla
1 c. powdered sugar	1 tsp. almond flavoring
1 c. granulated sugar	1 tsp. soda
1 c. cooking oil	4 1/2 c. flour
1 tsp. cream of tartar	

Mix all ingredients together and leave in the refrigerator all night. Form dough into small balls. Place on greased cookie sheet and press down with a glass dipped in sugar. Sprinkle sugar on each cookie. Bake at 350° for 12 to 13 minutes.

Blessed to us is the night,  
for it reveals to us the stars.

SUGAR COOKIES

Mrs. Kenneth Fjelland

I:

2 c. white sugar

1 c. butter or oleo

2 eggs

1 c. salad oil

II:

5 c. white flour

1 tsp. salt

1 tsp. cream of tartar

1 tsp. vanilla

1 tsp. baking soda

Beat number I together. Sift all of number II together and add to number I. Chill overnight or can be kept several days. Roll into ball and flatten with a fork. Bake at 350° for 10 to 15 minutes.

SUGAR COOKIES

Mrs. Andrew Tjelmeland

2 c. sugar

1/2 tsp. salt

1 c. shortening

1 c. sour cream

3 egg yolks

4 c. flour

1 tsp. soda

1 tsp. vanilla

2 tsp. baking powder

Chill. Roll thin and cut with cookie cutter. Bake 375° for ten minutes.

SUGAR COOKIES

Mrs. Arnold Maakestad

1 c. butter or oleo

1 tsp. soda

2 c. sugar

A little salt

2 eggs

2 tsp. vanilla

1 c. buttermilk

Dash of nutmeg

3 1/2 to 4 c. flour (or more)

Chill and roll into balls. Flatten with a glass dipped in sugar. Bake 350° for 12 minutes.

STIR-N-DROP SUGAR COOKIES

Mrs. Joel Chelsvig

2 eggs

3/4 c. sugar

2/3 c. liquid shortening

2 c. flour

2 tsp. vanilla

2 tsp. baking powder

1 tsp. lemon rind (grated)

1/2 tsp. salt

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STIR-N-DROP SUGAR COOKIES (Continued).

Heat oven to 400°. Beat eggs with fork. Stir in shortening, vanilla and rind. Blend in sugar. Stir in blended dry ingredients. Drop by teaspoonfuls on ungreased baking sheet. Flatten with greased bottom of glass dipped in sugar. Bake 8 to 10 minutes until delicate brown.

DROP SUGAR COOKIE (Cracks)

Alberta Ellingson

1 c. sugar	1/2 tsp. cream of tartar
1 c. shortening	Pinch of salt
1 egg (beaten)	1/2 tsp. soda
2 c. flour (sifted)	1 tsp. vanilla

Cream sugar, shortening, and add beaten egg and vanilla. Sift dry ingredients and add. Drop by teaspoonful and press down with fork. Bake 8 to 10 minutes at 375°. While still warm sprinkle with sugar.

DELICIOUS WHITE COOKIES

Mrs. Edson Murrell

2 c. sugar	2 tsp. soda
1 c. oleo	2 tsp. cream of tartar
1 c. oil	1/2 tsp. salt
2 eggs	2 tsp. vanilla
5 c. flour	

Cream margarine and sugar, add oil and eggs and beat well. Add vanilla, then dry ingredients gradually. When thoroughly mixed, form into balls and press with fork dipped in sugar. Bake at 375° until light brown. Watch closely. Makes 100 cookies.

OLD STYLE SUGAR COOKIES

Barbara Lande Lee

3/4 c. butter	1/2 tsp. baking powder
1/4 c. shortening	1/2 c. cream
1 c. sugar	3 c. flour
1 egg	1 tsp. vanilla
1 tsp. soda	Salt

Mix, roll. Cut out and bake.

A joint checking account is one that lets a wife beat her husband to the draw.

FRUIT COOKIES

Nellie Fox

2 c. brown sugar	1 tsp. cloves
1 c. butter <u>or</u> part lard	1 tsp. cinnamon
3 eggs	1 c. raisins
3 c. flour	1/2 c. walnuts (chopped)
1/2 tsp. soda	

Drop in lumps size of a walnut. Bake in a very slow oven about 30 minutes.

GINGERSNAPS

Mrs. G. L. Evans - Helen Jacobson

3/4 c. sugar	2 1/2 c. flour
1 c. brown sugar	2 tsp. soda (in a little water)
3/4 c. shortening	1/2 tsp. salt
1 egg	1 tsp. cinnamon
4 T. molasses	1 tsp. ginger

Form into balls the size of a walnut. Dip in sugar. Place two inches apart on a cookie sheet. Bake in a 350° oven.

MOLASSES FRUIT COOKIE

Mrs. Roy Houch

1 1/2 c. sugar	1 c. currants
1 c. butter (creamed)	1 c. nuts
3 eggs (well beaten)	Salt
1/2 c. molasses	1 tsp. cinnamon <u>and</u> cloves
1 tsp. soda (in a little cold water)	4 to 4 1/2 c. flour (enough to roll)
1 c. raisins	

Chill the dough. Then roll. Bake in a moderate oven. Makes six dozen. These keep very well.

GINGER CREAM COOKIES

3/4 c. shortening	2 c. flour
1/2 c. sugar	1/2 tsp. cloves
1/4 c. molasses	1/2 tsp. ginger
1 egg	1 tsp. cinnamon
2 tsp. soda	1 tsp. salt

Melt shortening in a 3 qt. saucepan over low heat. Cool. Add sugar, molasses and egg. Beat well. Sift dry ingredients and mix well into stiff batter. Chill. Make 1 inch balls and roll in sugar and place on greased cookie sheet. Flatten with sugar. Bake 375° for 8 to 10 minutes. Ice with powdered sugar frosting.



SUGAR AND SPICE COOKIES

Mrs. Roger Sogard

3/4 c. oleo	2 tsp. soda
1 c. sugar	3/4 tsp. cloves
1 egg	1 tsp. cinnamon
1/4 c. molasses	3/4 tsp. ginger
2 c. flour	1/4 tsp. salt

Mix first four ingredients. Sift together the dry ingredients and combine the two mixtures. Form into balls and bake.

SOFT MOLASSES COOKIES

4 1/2 c. flour	2 eggs
2 tsp. soda	3/4 c. molasses
1 tsp. ginger	3/4 c. buttermilk
1 c. butter <u>or</u> shortening	Salt
1 c. brown sugar (packed)	

Chill one hour or more. Turn onto floured board. Roll one-fourth inch thick. Cut with cookie cutter. Bake in hot oven 375° or 400°.

FILLED BAR COOKIES

Mrs. O. Osmundson

I:

3/4 c. soft shortening	1 c. brown sugar
(part butter)	

II:

1 3/4 c. flour	1 1/2 c. rolled oats
1/2 tsp. soda	

III:

3 c. dates (cut up)	1 1/2 c. water
1/4 c. sugar	

Cook number III until thick. Cool. Cream number I. Sift flour and soda together. Add this and oats to first mixture. Mix thoroughly. Put half of this mixture in the bottom of a cake pan. Add date filling and then other half of crust mixture. Bake 25 to 30 minutes at 400°.

The average person doesn't believe in signs  
Unless they are pointing the way he wants to go.

CRISPY COOKIES (100 good cookies)Mrs. Harold Tjelmeland  
Mrs. Gordon Rullestad

1 c. white sugar	1 tsp. soda
1 c. brown sugar	1 c. Rice Krispies
1 c. oleo (softened)	1 c. quick oatmeal
1 c. cooking oil	1 c. coconut
1 egg	1 c. nuts (chopped)
1 tsp. vanilla	3 1/2 c. flour
1 tsp. cream of tartar	

Place balls of dough on cookie sheet. Flatten with a fork dipped in water. Bake 350°, 10 to 12 minutes.

CEREAL COOKIES

Alberta Ellingson

1 c. shortening	1/4 tsp. salt
1 c. brown sugar	2 c. oatmeal
1 c. white sugar	2 c. flour
2 eggs	2 c. Rice Krispies
1 tsp. soda	1 c. coconut
1/2 tsp. baking powder	1 tsp. vanilla

Cream shortenings; add sugars, vanilla and eggs. Mix dry ingredients with the above mixture. Roll into balls and press down with a fork. Bake 350° for 12 to 15 minutes. A good chewy cookie. Makes a large batch.

PECAN BUTTER BALLS

Abbie Thompson

2 c. flour (sifted)	1 c. butter
1/4 c. sugar	2 tsp. vanilla
1/2 tsp. salt	2 c. pecans (chopped)

Sift dry ingredients. Work in butter and vanilla. Add nuts. Mix well. Shape into one inch balls and bake on cookie sheet at 325° for 25 minutes. While still warm roll in powdered sugar.

BUTTER COOKIES

Mrs. Arthur Sorem

2 sticks oleo <u>or</u> butter	1/4 tsp. vanilla
3/4 c. sugar (sifted)	2 c. flour
2 egg yolks	

Mix all ingredients. Roll into balls. Bake 8 minutes at 425° on ungreased sheet pan.

FROSTED CREAMS

Anne Larson

Cook: 1 1/2 c. raisins 10 minutes in about 1 3/4 c. water.  
Cool and drain (save liquid).

Cream:

1 c. shortening 1 1/2 c. sugar

Add:

2 eggs (beaten)

Beat well. Add:

3 c. flour 1 c. raisin juice

2 tsp. cinnamon Vanilla

1 1/2 tsp. soda (mix spices  
in the flour)

Add to creamed mixture. Beat well. Add cooked raisins and nuts if desired. Bake 350° on cookie sheet (15 1/2 x 10 1/2) for cake type cookies, put on two sheets for cookie type, 25 to 30 minutes. (Can make 1/2 of recipe for one pan of cookies.)

Frost with powdered sugar frosting or sprinkle on powdered sugar.

SNICKERDOODLES

Mrs. Carrol Pearson

1 c. shortening (soft) 2 3/4 c. flour  
1 1/2 c. sugar 2 tsp. cream of tartar  
2 eggs 1 tsp. soda  
Vanilla 1/2 tsp. salt

Mix in order. Chill dough. Roll into balls the size of a small walnut. Roll in a mixture of 2 tsp. sugar and 2 tsp. cinnamon. Place about two inches apart on an ungreased cookie sheet. Bake 400° for 8 to 10 minutes.

NO BAKE COOKIES

Mrs. John Shold

3 c. oatmeal (uncooked) 2 c. sugar  
3 T. cocoa 1/2 c. milk  
1/2 c. walnuts (chopped) 1 stick margarine  
1/2 c. shredded coconut 1 tsp. vanilla

Mix oatmeal, cocoa, nuts and coconut in a large bowl. Combine sugar, milk, margarine and vanilla in a saucepan and bring to a rolling boil over medium heat. Cook one minute. Pour the hot syrup slowly over the dry ingredients and mix thoroughly. Drop by teaspoonfuls on waxed paper and let stand until cold. It will take about 30 minutes.

ICEBOX COOKIES

Lois Vickre

1 c. white sugar	4 1/2 c. flour
2 c. brown sugar	1 T. soda
1 c. shortening	1 T. baking powder
4 eggs	1/2 tsp. salt
1 T. vanilla	

Cream first five ingredients. Add next four and mix. Divide dough into three parts if you wish variety. First part - add coconut. Mix and shape into a long round or oval roll. Wrap in wax paper and put into refrigerator to cool until stiff enough to slice. Bake at 350°.

Second part - boil and grind raisins and mix into dough. Follow directions above.

Third part - add nutmeats. May be baked all at once or fresh as needed.

THREE LAYER COOKIES

Mrs. Orin Erickson

1/2 c. butter	1/2 c. walnuts
1/4 c. sugar	1/2 c. butter
1/4 c. cocoa	3 T. milk
1 tsp. vanilla	2 T. instant pudding mix
1 egg	2 c. powdered sugar - vanilla
2 c. graham crackers (finely crushed)	1 pkg. (6 oz.) chocolate chips
1 c. flaked coconut	1 1/2 T. butter

Place first 4 ingredients in top of double boiler and cook until blended. Add egg (slightly beaten) and cook for 5 minutes stirring constantly. Add graham crackers, coconut, and walnuts. Press mixture in (9 x 13) pan and cool. For next layer cream butter, milk, pudding mix, powdered sugar, and vanilla (any flavor). Beat until smooth. Spread over first layer. Let stand until firm. For third layer, melt chocolate chips (minted if desired) and butter in top of double boiler. Spread over second layer. Cut into squares before chocolate becomes firm. Store in refrigerator.

No family hides its secrets well  
Whose children shine at Show and Tell.



ORANGE SLICE COOKIES

Lois Vickre

1 c. white sugar	1 tsp. soda
1 c. brown sugar (packed)	1/2 tsp. salt
1 c. shortening	2 c. quick cooking oatmeal
2 eggs	2 c. candy orange slices
1 tsp. vanilla	(snipped)
2 c. flour	1 c. flaked coconut
1 tsp. baking powder	

Mix and cream first 5 ingredients. Add the rest in order given. To avoid orange slices sticking together dip kitchen shears into hot water and mix candy with oatmeal and coconut. Use about one T. of dough for each cookie. Place on greased cookie sheet and bake at 350° for 10 to 12 minutes until lightly browned. May be eaten as is or frosted with powdered sugar frosting. Makes 6 dozen.

COCONUT DATE COOKIES

Mrs. Ralph Moore

1 c. sugar	1 tsp. baking powder
1 c. brown sugar	1/2 tsp. vanilla
1 c. shortening	1/2 tsp. almond flavoring
3 eggs	2 c. rolled oats
3/4 tsp. soda	1 c. nuts (chopped)
2 T. hot water	1 c. shredded coconut
2 c. flour	1 c. dates (chopped)

Cream sugar and shortening. Add eggs beating well. Add soda to hot water. Sift flour and baking powder and add to mixture. Add flavorings, rolled oats, nuts, dates, coconut. Drop by teaspoon on cookie sheet. Bake 350° for 10 to 12 minutes. Makes about 5 dozen cookies. These stay nice and moist.

MOLASSES CRISPY

Mrs. Herbert Watts

In 1 bowl:

2 c. flour (sifted)	1/2 tsp. nutmeg
2 tsp. soda	1 tsp. cinnamon
1/4 tsp. cloves	1/2 tsp. salt

Mix well, then in second bowl, mix well with spoon and mixer:

1 c. sugar	1 egg
3/4 c. Crisco	1/4 c. molasses

Continued Next Page.

MOLASSES CIRSPY (Continued).

Add first bowl, dry ingredients to second bowl and mix well with beater; shape into walnut size balls, dip into dish of sugar and bake 350° for about 10 minutes. Yield: 6 dozen.

PATTERN COOKIES

Lillie Overland

1 c. shortening	1 tsp. cream of tartar
1 c. powdered sugar	2 c. flour (sifted)
1 egg	1/2 tsp. almond flavoring
1 tsp. soda	1/2 tsp. vanilla

These cookies may be made plain or 1 c. of coconut, or 1 c. of chopped dates or 1 c. or chopped nuts may be added. Bake at 350 to 375°.

APPLESAUCE COOKIES

Ella Lindebak

2 c. flour	1 c. applesauce
1/2 tsp. salt	1 egg
1/2 tsp. cinnamon	1 c. raisins
1/2 tsp. nutmeg	1 tsp. vanilla
1/2 c. butter <u>or</u> margarine	1 c. walnuts

Frost with powdered sugar frosting:

2 c. powdered sugar (sifted)	Pinch of salt
3 1/2 T. hot milk	1 tsp. vanilla
2 T. margarine	

Beat with electric mixer.

SALTED PEANUT COOKIES

Mrs. Dean Hetland

1 c. brown sugar	1/2 tsp. soda mixed with 1 T.
1 c. white sugar	hot water
1 c. shortening	1 c. cornflakes
2 eggs	2 c. quick oatmeal
1 tsp. vanilla	2 c. flour
	1 1/2 c. salted peanuts

Cream first three ingredients. Mix next three ingredients and add to first. Then add remaining ingredients. Make dough into balls and press down with hand. Bake 350° for 15 minutes.

MONSTER COOKIES

Lori Hetland

- |                             |                       |
|-----------------------------|-----------------------|
| 1 dozen eggs                | 8 tsp. soda           |
| 1 lb. butter <u>or</u> oleo | 18 c. quick oats      |
| 2 lb. brown sugar           | 1 lb. chocolate chips |
| 4 c. sugar                  | 1 lb. nuts            |
| 1/4 c. vanilla              | 1 lb. M & M's candy   |
| 3 lbs. peanut butter        |                       |

Mix in order using large dishpan. Drop by tablespoons on baking sheet. Bake 350° for 15 to 20 minutes. Are delicious.

CEREAL COOKIES

Danny Hetland

- |                              |                                    |
|------------------------------|------------------------------------|
| 1 c. white corn <b>syrup</b> | 1 c. sugar                         |
| 1 c. peanut butter           | 6 to 8 c. Special K <u>or</u> Rice |
| 1 tsp. vanilla               | Krispies                           |

FROSTING:

- |                           |                        |
|---------------------------|------------------------|
| 1 pkg. butterscotch chips | 1 pkg. chocolate chips |
|---------------------------|------------------------|

Bring first 2 ingredients to a boil. Make sure sugar is dissolved. Then add the others. Put into a jelly roll sized pan and pat down. To frost melt the chips together and spread over the top of bars in pan. Cut before they cool.

ALMOND COOKIES

Serina Holmes

- |                     |                                |
|---------------------|--------------------------------|
| 2 sticks margarine  | 1 tsp. almond                  |
| 1 c. sugar          | 1/2 tsp. soda                  |
| 1 egg (well beaten) | 1/2 tsp. baking powder (sifted |
| Dash of salt        | with 2 3/4 c. flour)           |

Use your hands to finish mixing. Make a little ball, size of a walnut. Press down with a fork. Bake in 400° oven 7 minutes.

BUTTERMILK COOKIES

Gwen Thompson

- |                 |                              |
|-----------------|------------------------------|
| 2 c. sugar      | 3 tsp. baking powder         |
| 1 c. shortening | 1 tsp. soda                  |
| 1 c. buttermilk | 1 tsp. vanilla (I use lemon) |
| 3 eggs          | 6 c. flour                   |

Chill in refrigerator for best results. Then roll out to 1/4 inch thickness and cut. Bake at 350°. Don't let them get brown. Frost with powdered sugar frosting.

COCOA COOKIES

Mrs. Roger Sogard

2 c. flour	2 eggs
1/2 c. cocoa	4 T. lard <u>or</u> oleo
2 tsp. baking powder	1/4 c. milk
1/4 tsp. salt	1 c. white sugar

Mix to make dough. Drop by the spoonful. Bake. Frost with powdered sugar and melted chocolate - or vanilla white frosting. Very Good.

QUICK COOKIES

Mrs. Elmer Thorsheim

3/4 c. Bisquick	1/4 c. oleo (melted)
1 pkg. instant coconut pudding	1 egg (beaten)
<u>or</u> any flavor	1/2 c. nutmeats

Combine all ingredients in a bowl and mix well with a spoon. Drop by spoonful on a cookie sheet. Bake at 350° for about 10 minutes.

100 PEANUT BUTTER BALLS

Ardis Gjerde

2 c. peanut butter	4 c. powdered sugar
1/2 c. butter <u>or</u> margarine	1 pkg. (12 oz.) chocolate chips
1 tsp. vanilla	1/2 bar wax

Stir together first four ingredients. Melt other ingredients in double boiler. Dip balls in chocolate.

HEALTH COOKIES

Gladys Cole

4 eggs (beaten)	1 1/2 or 2 c. carrots (grated)
1 c. soft oleo	1 c. wheat germ
1 c. honey, brown sugar <u>or</u>	3 c. flour (part rye flour)
white sugar	1/2 tsp. salt
1/2 c. skim milk	3 tsp. baking powder
2 bananas	Quick cook oatmeal <u>or</u> dry
1 c. raisins (steamed)	cereal
1 c. peanuts <u>or</u> walnuts (chopped)	

Mix all together and add quick-cook oatmeal or dry cereal such as Post Toasties until consistency for drop cookies or add less cereal and bake as for brownies in a greased pan at 350°.



PUMPKIN COOKIES

Mrs. Lila Buland

1 c. white sugar	1 tsp. cinnamon
1/2 c. shortening	2 c. flour
1 c. pumpkin	1/2 tsp. salt
1 egg	Vanilla
1 tsp. soda	Nutmeats
1 tsp. baking powder	1 c. raisins (optional)

Make a frosting of powdered sugar and orange juice.

YUMMY COOKIES

Mrs. Carl Ness

1 c. shortening	1/2 tsp. baking powder
1 c. brown sugar	1/2 tsp. salt
1 c. white sugar	1 c. oatmeal
2 eggs	1 c. milk chocolate chips <u>or</u> 1 c.
1 tsp. vanilla	almonds
2 c. flour	1 c. cornflakes
1/2 tsp. soda	

Cream first three ingredients. Add next two. Sift together next 4 ingredients and add to creamed mixture. Then add last three ingredients. Make into balls and bake at 350°. May use butterscotch chips in place of chocolate chips.

CHOCOLATE STAR COOKIES

Faye Sampson

1/2 c. butter	1 tsp. vanilla
1/3 c. peanut butter	1 3/4 c. flour
1/2 c. sugar	1/2 tsp. salt
1/2 c. brown sugar	3 tsp. baking powder
1 egg	Chocolate stars

Cream the first six ingredients. Then add the three other ingredients. Roll into balls and dip in sugar. Bake 5 to 8 minutes. Then add chocolate stars and bake again just until chocolate begins to melt.

POTATC CHIP COOKIES

Winnie Irwin

1 c. margarine	2 c. potato chips (crushed)
1 c. white sugar	1/2 pkg. butterscotch chips
2 or 3 eggs (depending on dryness)	2 c. flour
1 tsp. vanilla	1 tsp. soda

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POTATO CHIP COOKIES (Continued).

Cream together margarine, sugar and eggs. Add vanilla and beat thoroughly. Stir in flour and soda, crushed chips and butterscotch chips. Drop on greased cookie sheet. Bake at 375° for 10 to 12 minutes.

EGG YOLK COOKIES

Mrs. Betty Stoll

6 egg yolks	1 tsp. soda
1 1/2 c. white sugar	1 tsp. cream of tartar
1/4 tsp. lemon extract	2 c. flour
1/4 c. oleo	

Cream shortening, sugar, and egg yolks. Add lemon extract and mix. Add flour, soda, and cream of tartar. Roll into balls, then in white sugar. Bake at 350° until very light golden color.

SPRINGERLIS COOKIES

Mrs. Lloyd Ellingson

2 c. sugar	1 tsp. anise extract
4 eggs	1 tsp. baking powder
3 1/2 c. flour	1/4 tsp. salt

Beat eggs in large bowl until thick (about 10 minutes). Add sugar gradually and beat well after each addition until all is combined; then beat well for about 15 minutes. Add the anise extract and blend. Fold in the flour, salt, baking powder, to make a stiff dough. Roll dough 1/2 inch thick. Flour springerli mold or pin and press firmly into dough. Remove mold and cut cookies along imprint lines. Grease cookie sheet and place cookies on it. Let cookies stand overnight in cool place to dry. In the morning, heat oven to 375°. Set cookies in oven and immediately lower heat to 300°. Bake about 15 minutes. Cookies should be light in color and have the appearance of being iced. Should make about 72 cookies. Cool completely before storing in tightly covered containers. Allow two weeks to season. A very good Christmas cookie.

FROZEN OATMEAL COOKIES

Gladys Tjernagel

1 c. margarine	1 tsp. <u>each</u> of: soda, salt
1 c. brown sugar	and vanilla
1 c. white sugar	2 1/2 c. oatmeal
2 eggs	1/2 c. nuts
2 c. flour	

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FROZEN OATMEAL COOKIES (Continued).

Cream oleo, sugar and eggs. Add dry ingredients and vanilla. Add oatmeal last - then nuts. Form into a roll and freeze. Cut and bake at 375° until brown.

OATMEAL CHOCOLATE CHIP COOKIES

June Johnson

1 c. brown sugar	12 oz. pkg. chocolate chips
1 c. white sugar	1 tsp. <u>each</u> soda <u>and</u> baking powder
1 c. margarine	3 c. flour
3 eggs	1 tsp. vanilla
1 c. quick oatmeal	Pinch of salt

Cream sugar and oleo well, add eggs and rest of ingredients. Measure with teaspoon and make into balls and flatten with fork. Bake at 375° until brown.

APPLE COFFEE COOKIES

Josephine Jones

2 apples (peeled and chopped)	1 tsp. vanilla
1 c. strong coffee	1 tsp. cinnamon
1 c. sugar	2 c. flour
1/2 c. margarine	1 tsp. soda
1 c. raisins	1 c. nutmeats

Combine apples, coffee, sugar, oleo, raisins and spices in pan and cook until apples are tender. Cool - add vanilla. Sift in flour, soda and salt. Mix and add nuts. Drop by teaspoons. Bake at 350°. Frost with icing.

## B A R S

DELICIOUS BUTTERSCOTCH BARS

Mrs. Kenneth Fjelland

1 c. brown sugar	2 T. white syrup
1 c. real butter	Graham crackers
Chocolate chips (small pkg.)	1/2 c. nutmeats

Heat brown sugar, butter and syrup over medium heat to a soft ball stage. Line a (9 x 13) pan with whole graham crackers. Cover with boiled filling. Top with pkg. of chocolate chips and chopped nuts if desired.

APRICOT SQUARES

Mrs. Andrew Brekke

3/4 c. butter <u>or</u> oleo	1 tsp. soda
1 c. brown sugar	1 c. dried apricots
1 1/2 c. oatmeal	1 1/2 c. white sugar
1 1/2 c. flour	1 c. water

Combine apricots, sugar, and water and cook until thick. Mix dry ingredients with butter. Place half of the mixture on bottom of (9 x 12) pan. Cover with filling. Filling is apricots, white sugar and water. Then spread remaining dry mixture over the top. Bake 30 minutes in 350° oven and cut in squares.

POLKA-DATERS

Mrs. Wilfred Lockhart

1 1/4 c. oats (chopped)	1 3/4 c. flour
1 c. hot water	1 1/2 tsp. baking soda
1 c. soft butter <u>or</u> margarine	1 tsp. vanilla
1 1/4 c. sugar	1/2 c. chocolate chips
2 eggs	1/2 c. nuts (chopped)

Pour hot water over dates - cool. Cream together butter, sugar and egg. Sift dry ingredients together and stir in gradually. Stir in date mixture add vanilla. Spread in (15 x 10 x 1) pan greased. Top with 1/2 c. chocolate chips and 1/2 c. chopped nuts. Bake at 350° for 30 minutes.

HERSHEY BROWNIES (Very moist and good.)

Helen Sage

1 c. sugar	1 stick margarine
1 c. flour	1/2 c. nuts (chopped)
1 large can Hershey's syrup	Pinch of salt
4 eggs	

Cream sugar and margarine. Add eggs, one at a time and beat. Mix in chocolate syrup, flour, nuts and salt. Grease and flour large cake pan or cookie sheet with an edge. Bake at 350° for 25 minutes for cookie sheet, longer if your cake is thicker. It will start to draw away from sides of pan. Frost with chocolate frosting.

The mother who really cares - makes sure the cookie jar is always full.



RAISIN BARS

Margaret A. Nelson

1 pkg. spice cake mix                      1 can raisin pie filling

3 eggs

Mix all together. Bake 350° for 30 minutes.

FROSTING:

1 stick oleo                                      1 c. brown sugar

Boil 1 minute. Add: 1/3 c. of Half and Half boil 1 more minute. Cool and add powdered sugar for right consistency for spreading.

NUT TORTE

Mrs. Lloyd Ellingson

12 graham crackers (crushed)	1/2 tsp. vanilla
1/2 c. white sugar	1/2 tsp. almond extract
1/2 c. brown sugar	1/2 c. pecan pieces
1/2 tsp. baking powder	1 small carton whipping cream
3 egg whites	

Add sugar and baking powder to stiffly beaten egg whites, gradually. Fold in crackers, nuts and flavorings. Bake in a greased pie plate 30 minutes at 350°. When cake is cold cover with layer of bananas, then whipped cream. Garnish with toasted almonds and maraschino cherries. Serve well chilled. Cut in 8 wedges.

BROWNIES

Mrs. Arne Sandvick

2 c. flour	1 c. water
2 c. sugar	2 eggs
1 tsp. salt	1/2 c. buttermilk
1 stick oleo	1 tsp. soda
4 T. cocoa	1 tsp. vanilla

Bring oleo, cocoa, water to a boil. Cool. Sift flour, sugar, and salt together and add to first mixture. Then add buttermilk, eggs, and soda mixture. Mix well after each addition. Pour in a large cookie sheet pan. Bake 350° for 25 minutes. Boiled frosting: boil one minute over low heat 1/4 c. cocoa, 1/4 c. milk, 1/4 c. oleo, and 1 c. sugar. Stir occasionally. Remove from heat and add vanilla. Beat until mixture starts to cool and thicken. Spread immediately on brownies.

TOFFEE NUT BARS

Wilma Brekke

I:

1/2 c. soft shortening                      1 c. flour

1/2 c. brown sugar

Mix thoroughly, press into (9 x 13) pan and bake 10 minutes at 325°.

II:

2 eggs (well beaten)

1 tsp. vanilla

1 c. brown sugar

1 c. coconut

2 T. flour

1 c. nutmeats

1/2 tsp. each of baking powder  
and salt

Pour No. 2 ingredients over baked layer No. 1. Bake 25 minutes at 325°. Cool slightly and cut.

PUMPKIN BARS

Mrs. Cecil Tesdahl

2 c. flour

2 c. sugar

2 tsp. baking powder

2 c. (No. 303 can) pumpkin

1/2 tsp. salt

4 eggs

1 tsp. soda

1 c. oil

2 tsp. cinnamon

Nuts (chopped) (optional)

Sift dry ingredients, including sugar into mixing bowl. Add slightly beaten eggs, pumpkin and oil. Blend in nutmeats. Bake in 2 greased and floured cake pans (9 x 13) at 350°F. oven for 25 minutes. May be served plain or sprinkle with powdered sugar or spread on cream cheese frosting.

CREAM CHEESE FROSTING:

Blend 3 oz. pkg. of cream cheese (softened) with 3/4 stick oleo, 1 tsp. milk, 1 tsp. vanilla and 1 3/4 c. sifted powdered sugar. Blend well and spread on pumpkin bars.

PEANUT BUTTER CUPS OR BARS

Mrs. Opal Rullestad

1/4 c. butter

2 oz. square chocolate

3/4 c. marshmallows

3 c. sugar

1/2 c. chunk style peanut  
butter

Cornflakes

Mix all ingredients together. Blend well. May use paper cups or cut into bars as desired.

BUTTERMILK BROWNIES

Mrs. Thelbert Skeie

2 c. flour	1 c. water
1/2 tsp. salt	2 eggs (beaten)
2 c. sugar	1 tsp. vanilla
2 sticks oleo	1/2 c. buttermilk
3 T. cocoa	1 tsp. soda

Mix flour, salt and sugar in large bowl. Put into a saucepan and bring to a boil the oleo, cocoa and water. Pour over dry ingredients above. Stir by hand into mixture the eggs - buttermilk, vanilla and soda. Pour into greased (12 x 17) pan 350°F. oven for 20 minutes.

FROSTING:

Start mixing 5 minutes before brownies are done:

1 stick oleo	6 T. milk
3 T. cocoa	

Bring to a boil and then add 1 lb. powdered sugar, 1 tsp. vanilla and 1/2 c. nuts. Pour this mixture over brownies while, hot cut into squares and serve.

GINGER CREAM BARS

Alpha Skeie

1 c. sugar	1 tsp. ginger
1 c. shortening	1/2 tsp. cloves
2 eggs	1/2 tsp. salt
2/3 c. molasses	1/2 tsp. cinnamon
1 c. lukewarm water	3 c. flour
1 tsp. soda	

Cream shortening and sugar thoroughly. Add eggs, beating well after each addition. Next add molasses. Stir soda into lukewarm water and add alternately with dry ingredients. Spread into a (10 x 15 x 1) jelly roll pan, 350°F. oven for 20 minutes. May be frosted if desired.

TURTLE BARS

Mrs. Vernon Peterson

CRUST:

2 c. flour	1/2 c. butter
1 c. brown sugar	Pecan halves

CARAMEL LAYER:

2/3 c. butter	1 small pkg. of milk chocolate
1/3 c. brown sugar	chips

Continued Next Page.

## TURTLE BARS (Continued).

Mix crust mixture well and pat into a (9 x 13) pan, cover with pecan halves. Cook butter and brown sugar for caramel layer for 1 minute. Pour over crust. Bake 350°F. oven for 20 minutes or until caramel bubbles. Pour 1 small pkg. of milk chocolate chips over top. Melt and spread, cut into bars.

BROWNIES

Mrs. Robert Vold

2 sticks of oleo	1/3 c. cocoa
2 c. white sugar	1 tsp. baking powder
4 eggs (beaten)	1 tsp. salt
1 1/2 c. flour	

## FROSTING:

1 1/2 c. sugar	1/3 c. milk
1 c. cocoa	1/3 c. oleo

Melt oleo and add sugar and well beaten eggs. Sift dry ingredients together and add to egg mixture. Bake 20 minutes at 350°F. Cool.

Frosting: Boil the 4 ingredients 1 full minute - remove from stove and beat until right consistency. Spread, cut into bars.

CARROT BARS

Mrs. Allan Mortenson

4 eggs (beaten)	2 tsp. soda
2 c. sugar	2 tsp. cinnamon
1 c. oil	1 tsp. salt
2 c. flour	3 small jars of carrot baby food

Mix together eggs, sugar, oil with flour, soda, cinnamon, salt and strained baby food carrots. Bake 30 minutes at 350°F. in a jelly roll pan.

Frost with: 1 (8 oz.) cream cheese, 1 stick oleo, 1/2 tsp. vanilla and 1 box powdered sugar. Blend well and spread. Cut into squares.

I have had more trouble with myself than with any other person I know.



PEANUT BUTTER BARS

Ivy A. Olson

1 c. flour	1 c. quick oatmeal
1/2 tsp. baking soda	1/3 c. peanut butter
1/2 c. white sugar	1/2 c. butter <u>or</u> oleo
1/2 c. brown sugar	1 egg (beaten)

In a large bowl, thoroughly mix flour, baking soda, oatmeal and sugar. Add peanut butter, shortening and egg. Mix with spoon or fingers until crumbly. Press into a well greased pan (9 x 13 x 2). Bake at 350° oven 25 to 30 minutes. Frost with peanut butter frosting consisting of:

1/4 lb. butter <u>or</u> oleo (room temperature)	3 T. milk
1 3/4 c. powdered sugar	1/4 c. peanut butter
	1 tsp. vanilla

Turn shortening into mixing bowl. Gradually beat into it 1 c. sugar. Then remaining 3/4 c. sugar gradually and alternating with milk and vanilla. When smooth add peanut butter and beat until blended. Spread over peanut butter bars.

FRESH APPLE BARS

Ivy A. Olson

1 3/4 c. apples (coarsely cut)	1/4 tsp. nutmeg
1 c. sugar	1/4 tsp. allspice
1 tsp. baking soda	1/4 c. oleo <u>or</u> butter (melted)
1/4 tsp. salt	1/2 c. walnuts (chopped)
3/4 tsp. cinnamon	1/2 c. raisins (optional)
	1 egg (beaten)

Peel, core and chop apples. Put into a large bowl. Add sugar and let stand 10 minutes. Sift flour, soda, salt and spices and set aside. Blend shortening and beaten egg into apple mixture. Then fold in flour mixture. Add nuts and raisins. Bake in greased pan at 350° oven 30 to 35 minutes. Sprinkle with powdered sugar when done and cut into bars when cool.

FRUITCAKE BARS

Fannie Hackman

6 T. oleo	1 c. dates (cut up, dusted with flour)
1 1/2 c. graham cracker crumbs	1 c. pecans (chopped)
1 c. coconut	1 c. Eagle Brand milk
1 c. red candied cherries	
1 c. green candied cherries	

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## FRUITCAKE BARS (Continued).

Melt the oleo on cookie sheet in oven. Remove and sprinkle with cracker crumbs evenly over oleo. Press in evenly the whole cherries, dates and nuts. Then dribble milk over the top. Sprinkle with coconut. Bake 350° for 20 to 25 minutes. Freeze well.

APRICOT BARS

Wanda Daley

1 box yellow cake mix                      2 eggs  
1 can apricot pie filling

Beat well - put into jelly roll pan. Bake 350°. May frost with lemon icing.

CANDY BARS

Mrs. Dean Heland

1 c. brown sugar                      4 c. quick oatmeal  
1/2 c. white sugar                      1 c. chocolate chips  
1 c. oleo                      1 c. peanut butter

Cream sugar and shortening together. Add 4 c. oatmeal. Bake 12 minutes at 350°. When done, melt chocolate chips and 1 c. peanut butter together. Spread over top. Cut into squares.

APRICOT BARS

Mrs. Arnold Vickre

1 c. flour                      1 egg (beaten)  
1 tsp. baking powder                      1 T. milk  
1/2 c. shortening

## TOPPING:

1 c. sugar                      1 tsp. vanilla  
4 T. butter (melted)                      2 c. coconut  
2 eggs (beaten)

Sift together flour and baking powder. Add shortening. Work as for a pie crust - until crumbly. Add egg and milk mixture to flour mixture. Spread into ungreased (9 x 13) pan. Spread 1 jar (12 oz.) of apricot preserves on top of mixture. Mix topping mixture together and spread over apricot layer. Bake at 350° oven until golden brown. Usually about 25 minutes.

PECAN SQUARES

Mrs. Truman Nelson

1/2 c. butter	1 c. nuts (pecans) (chopped)
1/2 c. sugar	1/2 c. shredded coconut
1 c. flour	2 T. flour
2 eggs (beaten until frothy)	1 tsp. vanilla
1 c. brown sugar	1/4 tsp. salt

Cream butter, sugar and flour. Press into (8 x 8 x 2) pan. Bake 10 minutes at 350°. Beat eggs - add brown sugar and beat until thick. Add pecans, coconut (which has been tossed with 2 T. flour), vanilla and salt. Spread over baked crust and bake at 350° oven.

Sprinkle with powdered sugar and cut into squares.

BISQUICK BARS

2 c. brown sugar	4 eggs
2 c. Bisquick	1 1/2 tsp. vanilla
1 c. nuts	1 c. coconut

Bake 30 minutes at 350°. May be frosted if desired.

FUDGE BARS

Mrs. Orin Erickson

2 sticks oleo	2 c. oatmeal
2 c. brown sugar	2 c. chocolate chips
2 eggs	1 can Eagle Brand milk
1 tsp. salt	2 T. butter
1 tsp. soda	2 tsp. vanilla
2 1/2 c. flour	

Combine first 6 ingredients in left hand column plus the oatmeal. Batter will be stiff. Put all but 1 c. of this mixture on a cookie sheet. Mix remaining 4 ingredients and pour over top of first mixture. Sprinkle remaining cup of first mixture on top.

Bake 20 to 25 minutes at 350°.

PEANUT BUTTER BARS

Mrs. Kenneth Twedt

1/2 c. oleo	1/2 tsp. soda
1/2 c. sugar	1/4 tsp. salt
1/2 c. brown sugar	1/2 tsp. vanilla
1 egg	1 c. flour
1/3 c. peanut butter	1 c. (quick cooking) oatmeal)

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## PEANUT BUTTER BARS (Continued).

Cream butter, sugar and brown sugar. Blend in egg, peanut butter, soda, salt and vanilla. Stir in flour and rolled oats. Spread in greased (9 x 10) pan. Bake 350° for 20 to 25 minutes.

Frosting: 1 1/2 c. powdered sugar, 1/4 c. peanut butter, 2 to 4 T. milk. Cut into squares.

PUMPKIN BARS

Mrs. Betty Stoll

2 c. flour	2 c. sugar
2 tsp. baking powder	4 eggs (slightly beaten)
1 tsp. soda	2 c. pumpkin
1/2 tsp. salt	1 c. vegetable oil
2 tsp. cinnamon	1/2 c. nuts (chopped)

Sift all dry ingredients together including sugar in mixing bowl. Add eggs, pumpkin and oil. Mix well - add nutmeats. Bake in 2 greased and floured cake pans (9 x 13) at 350° oven for 25 minutes. Serve plain or with powdered sugar. Cut into squares.

CARAMEL BARS

1 pkg. caramels	1 German chocolate cake mix
1/3 c. evaporated milk	3/4 c. oleo (melted)
1 pkg. (6 oz.) chocolate chips	1/3 c. evaporated milk
	1 c. nuts

Combine caramels and milk in double boiler. Set aside. Combine and stir by hand cake mix, oleo, milk and nuts. In greased cookie sheet put in 1/2 of dough. Bake 6 minutes in 350° oven. Sprinkle chocolate chips on top. Spoon on caramel mixture. Drop on remaining cake mixture. Bake 18 more minutes at 350° oven. Cool (this is important) in refrigerator for 1/2 hour.

CARAMELETOS

Colleen Olson

1 c. <u>plus</u> 3 T. flour	3/4 c. butter <u>or</u> oleo (melted)
1 c. quick oatmeal	1 (12.25 oz.) caramel topping
3/4 c. light brown sugar	1 pkg. (6 oz.) semi-sweet chocolate pieces
1/2 tsp. baking soda	
1/4 tsp. salt	1/2 c. walnuts

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CARAMELETOS (Continued).

Preheat oven to 350°. In large mixer bowl combine 1 c. flour and the next 5 ingredients. Beat at low speed until well mixed. Pat the dough evenly into an ungreased (13 x 9) pan. Bake 10 minutes. Meanwhile stir caramel topping and 3 T. flour until mixed. Remove pan from oven. Sprinkle chocolate pieces and walnuts on top. Drizzle with the caramel mixture. Return pan to oven and continue to bake 20 to 25 minutes more or until brown. Cool before cutting. Cut into 36 bars (2 3/4 x 1).

About 105 calories in each serving.

NO BAKE - GRAHAM CRACKERS

Ruth Duea

1/2 c. Carnation milk	1 c. coconut
1 egg (beaten)	1 c. nutmeats
1 T. flour	1 c. graham cracker crumbs
1 c. sugar	1/2 tsp. vanilla
1/2 c. shortening	

Bring milk, egg, flour, sugar and shortening to a boil stirring constantly. Line a (9 x 12) pan with whole graham crackers. Spread boiled filling over crackers that also has been added coconut, nuts, crumbs and vanilla. Top with whole graham crackers.

LEMON BARS DELUXE

Esther Mansager

2 c. all-purpose flour	2 c. granulated sugar
1/2 c. powdered sugar (sifted)	1/3 c. lemon juice
1 c. butter <u>or</u> oleo	1/4 c. all-purpose flour
4 eggs (well beaten)	1/2 tsp. baking powder

Sift together 2 c. flour and powdered sugar. Cut in butter or oleo. Press into (9 x 13 x 2) baking pan. Bake 350° oven for 20 to 25 minutes. Beat together eggs, sugar and lemon juice. Sift flour and baking powder together. Stir into egg mixture. Pour over baked crust. Bake 350° oven 25 minutes longer. Sprinkle with confectioners' sugar. Cool. Cut into bars. Makes about 30.

Word is the yeast that raises the dough.

CARAMEL SQUARES

Mrs. Jesse Overland

2 sticks oleo	2 c. flour
1 lb. box light brown sugar	1/4 tsp. baking powder
4 egg yolks	1 c. pecans (broken)
1 tsp. vanilla	4 egg whites (stiffly beaten)

Mix sugar and shortening until creamy - add egg yolks - one at a time - add vanilla. Combine flour, baking powder and pecans. Add to above mixture. Fold in by hand method - egg whites (stiffly beaten). Bake in pan (15 1/2 x 10 1/2 x 1) at 325° oven for 30 to 35 minutes. Cut into squares when almost cool. Sprinkle with powdered sugar.

BROWNIES

Berniece Askelson

1 c. sugar	1 c. flour
1/2 c. oleo	1/2 tsp. baking powder
1/2 tsp. salt	2 squares chocolate (melted)
2 eggs	1 c. red food coloring
1 tsp. vanilla	1/2 c. nutmeats
1/4 c. milk	

Cream sugar, oleo, salt and vanilla, also food coloring and eggs until creamy. Add chocolate and beat. Add flour, milk and baking powder. Add nuts last. Bake 350° oven for 25 minutes. May be frosted if desired.

SPECIAL K BARS

Bertha Fisher

1 c. white Karo	6 c. "Special K" breakfast
1 c. sugar	food
1 1/2 c. peanut butter	

Bring Karo and sugar to a boil. Turn off heat. Add peanut butter and cereal and mix well. Pour into a large cake pan and press down. Cut into squares. Grease pan if not Teflon.

MARSHMALLOW BARS

Mrs. Sterling Wicks

1 c. soft oleo	1 tsp. vanilla
1 c. brown sugar (packed)	2 c. flour
1 egg	

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MARSHMALLOW BARS (Continued).FROSTING:

1/2 c. oleo  
2/3 c. brown sugar

3 c. miniature marshmallows  
1/2 c. nuts (chopped)

Combine sugar and shortening - mix well. Blend in egg and vanilla. Add flour. Spread in (16 x 10 1/4) pan. Bake 350° oven for 20 minutes. Cool. Combine oleo and sugar in frosting recipe. Add marshmallows. Mix well. Spread on cooled bar layer. Broil 2 to 3 minutes. Swirl with knife. Sprinkle with nuts.

SPICY APPLE BARS

Mrs. Almina Frandsen

1/2 c. shortening  
1 c. sugar  
2 eggs  
1 c. flour  
1 tsp. baking powder  
1/2 tsp. soda  
1/2 tsp. salt

1 T. cinnamon  
1/2 tsp. nutmeg  
1/4 tsp. cloves  
1 c. rolled oats  
1 1/2 c. apples (peeled, diced)  
1/2 c. nutmeats (coarse)

Cream sugar, shortening and eggs. Add flour, baking powder, soda, salt, cinnamon, nutmeg and cloves. Stir in last oatmeal, apples and nutmeats. Bake in greased and floured pan (15 x 10 1/2) for 25 minutes at 375° oven. (May be iced if desired.)

LEMON SQUARES

Ida Sime

CRUST:

1 1/2 c. flour (scant)  
1/2 c. brown sugar

1 stick margarine

GLAZE:

1 T. butter (melted)  
1 c. powdered sugar

2 T. lemon juice or Realemon  
1 tsp. vanilla

FILLING:

2 eggs (beaten well)  
1 c. brown sugar  
1 1/4 c. moist coconut  
1 c. nuts (chopped)

2 T. flour  
1/8 tsp. salt  
1 tsp. baking powder  
1 tsp. vanilla

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LEMON SQUARES (Continued).

Mix flour, brown sugar and shortening until crumbly. Press into (9 x 13) pan. Bake 10 minutes at 275° oven.

Pour filling mixture over baked pastry. Return to oven baking 20 minutes more at 350°. Remove from oven and pour glaze over while hot. Cut while warm.

BROWNIES

Violet Egeland

1 c. oleo <u>or</u> butter	1/4 c. milk
2 squares chocolate	1 c. flour
1 c. sugar	1 tsp. vanilla
2 eggs (beaten)	1/2 c. nuts

Melt chocolate and shortening together. Add sugar and beaten eggs. Add flour and milk alternately. Add vanilla and nutmeats. Bake 350° oven 20 to 25 minutes.

FRUIT BARS

Judy Olson

2 1/2 c. flour	1 tsp. salt
1 1/2 c. sugar	1 tsp. vanilla
2 eggs	1 c. coconut
1 c. fruit cocktail (drained)	1/2 c. nuts (chopped)
1 1/2 tsp. soda	

Add above ingredients together except nuts and coconut. Sprinkle these on top of batter last. Bake 350° for 30 minutes. Remove from oven and pour on glaze, 3/4 c. sugar, 1/2 c. oleo, 1/2 c. canned milk, 1 tsp. vanilla. Boil 2 minutes. Cool slightly before pouring over bars.

GRAHAM CRACKER BARS

Judy Olson

2 c. margarine	1 c. pecans (chopped)
2 c. brown sugar	1 large sized Hershey bar
Graham crackers	

Boil margarine and sugar for 2 minutes. Layer graham crackers (whole) side by side in a jelly roll pan. Sprinkle on pecans. Pour sugar mixture over this and bake 350° till bubbling. Remove from oven. Spread a large size Hershey bar that has been broken in pieces on top - as it melts spread bar evenly for frosting.



DISAPPEARING MARSHMALLOW BROWNIES

Mrs. Floyd Twedt

1/2 c. butterscotch chips	1/3 c. brown sugar
1/4 c. butter <u>or</u> oleo	1/2 tsp. vanilla
3/4 c. flour	1 c. miniature marshmallows
1 tsp. baking powder	1 c. semi-sweet chocolate chips
1/4 tsp. salt	1/2 c. nuts (chopped)
1 egg	

Melt butterscotch chips and oleo together. Add rest of ingredients in order as written. Put into a greased (9 inch) square pan. Bake at 350° for 25 minutes.

TOLL HOUSE MARBLE SQUARES

Ruth Gumtau

1/2 c. butter <u>or</u> oleo	1 egg
1/4 c. sugar <u>plus</u> 2 T.	1 c. flour
1/4 c. brown sugar <u>plus</u> 2 T.	1/2 tsp. soda
1/2 tsp. vanilla	1/2 tsp. salt
12 oz. chocolate chips	1/2 c. nutmeats (chopped)

Mix shortening, sugar, vanilla, egg, flour, soda and salt. Add chopped nutmeats. Put into a (9 x 12) pan. Sprinkle chocolate chips on top. Bake 1 minute and knife through to make a marble effect. Bake 12 to 14 minutes more at 375° oven.

BANANA BARS

Ruth Gumtau

1/2 c. butter	1 tsp. vanilla extract
1 1/2 c. sugar	2 c. (scant) flour
2 eggs	1 tsp. soda
3/4 c. sour milk <u>or</u> buttermilk	3/4 tsp. salt
2 ripe bananas (mashed)	

Cream butter and sugar - add eggs, beat well. Add flour and milk alternately adding the rest of ingredients. Turn into greased pan at 350° oven for 25 or 30 minutes. This may be frosted or topped with whipped cream.

EASY BROWNIES

Marie Knapus

1 stick oleo <u>or</u> butter	1 can Hershey's chocolate syrup
1 c. sugar	(16 oz.)
1 c. flour	1 c. nutmeats
4 eggs	

Continued Next Page.

## EASY BROWNIES (Continued).

Mix well with beater. Blend in nutmeats last. Bake on greased jelly roll pan 25 minutes at 350°F. oven.

BUTTERMILK BROWNIES

Mrs. Carl Ness

1 stick oleo	1/4 c. cocoa
1/2 c. Mazola oil	2 eggs
1 c. water	1 tsp. vanilla
2 c. sugar	1/2 c. buttermilk
2 c. flour	Pinch of salt
1 1/2 tsp. soda	

Bring oleo, oil and water to a boil - cool. Add remaining ingredients. Bake at 350° for 30 minutes in a (10 1/2 x 15 1/2) sheet cake pan.

## FROSTING:

1 stick oleo (melted)	1/3 c. buttermilk
1/4 c. cocoa	1 tsp. vanilla

GRAHAM CRACKER BARS

Mrs. Kermit Molde

Melt: 1 c. oleo.

1 c. sugar	1 c. coconut
1/2 c. milk	1 c. nuts
1 egg	1 c. graham crackers (crushed)

Put a layer of whole graham crackers in bottom of a (9 x 13) pan.

Boil mixture above until it comes to a full boil. Stir constantly. Remove from heat and add 1 c. coconut, 1 c. nuts, 1 c. crushed graham crackers. Add 1 layer of whole graham crackers. Frost and refrigerate.

## FROSTING:

1/2 c. oleo	1 tsp. vanilla
2 c. powdered sugar	

Add enough heated milk to easy spreading consistency. This freezes well.

We can't take it with us -

But perhaps how we got it may determine where we'll go.

FROSTED CREAMS

1 c. sugar	4 egg yolks <u>or</u> 2 whole eggs
1/2 c. oleo	1 tsp. soda
1/2 c. molasses	1 tsp. cinnamon
1/2 c. sour cream	1 tsp. cloves
1 c. raisins (boiled)	1/2 c. nuts
1/2 c. water	2 c. flour

Boil raisins in 1/2 c. water. Cool. Cream sugar and shortening. Add molasses, eggs, sour cream, soda, spices, nuts and flour. Bake in a greased pan 350° oven for 20 to 25 minutes.

GRAHAM CRACKER CRUMB BARS

1 c. graham cracker crumbs	3 eggs (beaten)
1/2 tsp. salt	1 c. brown sugar (packed)
1 1/2 tsp. baking powder	1 tsp. vanilla
1 1/2 c. dates	1/2 tsp. black walnut flavoring
1/2 c. nuts	Powdered sugar

Mix first 5 ingredients together by hand. Add beaten eggs, brown sugar, vanilla and black walnut flavoring. Pat into a greased (9 x 13) cake pan. Bake at 375° for 25 minutes. Sprinkle with powdered sugar while warm - cut into squares or bars.

CHOCOLATE CHIP BARS

Minnie Hinderaker

1 c. shortening	1 T. cold water
1/2 c. white sugar	1 tsp. vanilla
1/2 c. brown sugar	2 c. flour
1/2 tsp. salt	1 tsp. soda
1 pkg. chocolate chips	3 egg whites
1 c. walnuts (chopped)	1 c. brown sugar

Cream shortening and sugar, add egg yolks, water, vanilla, salt, flour and soda. Mix and pat into greased (9 x 13) pan. Sprinkle 1 pkg. chocolate chips evenly over top. Press them in with fingers. Beat 3 egg whites stiffly, add brown sugar (1 c.) and walnuts. Spread carefully over chips. Bake in 350° oven for 30 minutes.

The smaller the mind the greater the conceit.

SOUTHERN PECAN BARS

Cecelia Creswick

1 1/3 c. flour	2 eggs
1/2 tsp. baking powder	3/4 c. dark corn syrup
1/3 c. butter <u>or</u> oleo	1/4 c. brown sugar (packed)
1/2 c. brown sugar (packed)	3 T. flour
3/4 c. pecans	1/2 tsp. salt
1/2 to 1/4 c. pecans (chopped)	1 tsp. vanilla

Sift flour and baking powder, cream butter and 1/2 c. brown sugar. Add these mixtures together - plus pecans to resemble dry meal. Pat firmly into a (12 x 8 x 2) pan that has been greased. Bake 350°F. for 10 minutes only. Prepare topping while this is baking. Beat eggs add syrup, brown sugar, flour, salt and vanilla. Mix well. Pour over partially baked crust. Sprinkle pecans on top - may put pecans into filling before pouring over crust - if so desire.

Bake in moderate oven 350°F. 25 to 30 minutes. Cool and cut into bars.

CHOCOLATE BROWNIES

Mrs. Reuben Swenson

1 c. sugar	1/2 tsp. baking powder
1/4 c. butter	1/3 c. cocoa
2 eggs	1 c. flour
1/3 c. milk	1/2 c. nuts (chopped)
1/8 tsp. salt	1 tsp. vanilla

Cream sugar and butter. Add eggs and beat. Add milk, salt, baking powder, cocoa alternately with flour. Add nutmeats and vanilla. Bake 350° oven 20 to 25 minutes.

LEMON BARS

1/2 c. oleo	2 eggs (beaten)
1 c. flour	1 c. sugar
1/4 c. powdered sugar	2 T. flour
2 T. lemon juice	1/2 tsp. baking powder
Rind (grated) of 1 lemon	

Mix oleo, 1 c. flour and powdered sugar together. Pat into a (9 x 9) pan. Bake in 350° oven for 15 minutes. Cool. Mix - lemon juice, rind of lemon, eggs, sugar, flour and baking powder. Place on baked crust - return to oven 350° for 25 minutes. Cool. Frost with 3/4 c. powdered sugar, 1/2 tsp. vanilla and 1 T. butter, 1 1/2 tsp. milk. Mix well and spread on top. Cut into bars.



FROSTED KRISPY BARS

Mrs. Erwin Boeke

3/4 c. oleo <u>or</u> butter	3/4 c. flour
3/4 c. sugar	1/2 tsp. salt
1 1/2 c. flake coconut	1/2 c. nutmeats
1 1/2 c. Rice Krispies	1 tsp. vanilla

Bring oleo and sugar to a boil - mix remaining ingredients together. Mix boiled mixture with dry ingredients and pat into a (11 x 15) pan. Bake 15 minutes at 350°. Let cool. May add this butter frosting: 1 1/2 c. powdered sugar, 1 T. water, 3 T. butter and 1 tsp. vanilla, 1/2 c. chopped nuts. Spread chopped nuts over the top. Top with a large bag of chocolate chips that have been melted - if desired.

HERSHEY SYRUP BROWNIES

Alice Sheldahl - Clara B. Lande

1 c. sugar	1 can (1 lb.) of Hershey syrup
1/2 c. oleo <u>or</u> butter	1 c. <u>plus</u> 2 T. flour
4 eggs	1/2 tsp. salt
1/2 tsp. vanilla	1/2 c. nutmeats

BROWNIE FROSTING:

1 1/3 c. sugar	6 T. milk
6 T. oleo <u>or</u> butter	1/2 c. chocolate chips

Cream shortening and sugar until light and fluffy. Add eggs, one at a time. Add syrup, vanilla, salt and nuts. Add flour - pour into greased and floured pan (11 x 17 x 1). Bake 350° preheated oven for 30 to 40 minutes.

Frosting: boil sugar, shortening, and milk for 1 minute. Remove from stove and add chocolate chips. Stir until desired consistency for spreading.

COCONUT BARS

Dorothy Palmateer

1/2 c. butter	1 c. nuts (chopped)
1 c. flour	3/4 c. coconut
4 T. sugar	1/4 tsp. baking powder
2 eggs	1/4 tsp. soda
1 1/2 c. brown sugar	1 tsp. vanilla
2 T. flour	

Continued Next Page.

## COCONUT BARS (Continued).

Mix butter, 1 c. flour and 4 T. sugar together (first 3 ingredients). Grease pan and pat into a (9 x 13) pan. Bake 12 to 15 minutes in 350° oven. Combine all the following ingredients and spread over baked mixture evenly. Return to oven to bake 20 minutes more. Cut while warm.

SOUR CREAM APPLE SQUARES

Elsie Twit

2 c. flour	1 egg
1 c. brown sugar	1 tsp. soda
1 c. white sugar	1/2 tsp. salt
1/2 c. oleo	1 tsp. vanilla
1 c. sour cream	1 c. nuts (chopped)
1 tsp. cinnamon	2 c. apples (finely chopped)

Combine flour, sugar and oleo. Stir in nuts. Put 1/2 of this mixture in ungreased (9 x 13) pan. Add cinnamon, soda, salt and sour cream. Next add egg and vanilla add apples and nuts. Spoon mixture over base. Bake 25 to 35 minutes at 350° oven. Cut into squares. Serve with or without whipped cream.

FRESH APPLE BARS

Esther Vallem

1 c. Crisco oil	1 tsp. soda
2 c. sugar	1/2 tsp. salt
2 eggs	1 tsp. cinnamon
3 c. flour	2 tsp. vanilla
3 c. apples (chopped)	

Combine oil, sugar, eggs, soda, salt, cinnamon and vanilla in large bowl. Beat with mixer. Then stir in apples and flour. Bake in (15 x 11) pan 325° oven for 30 minutes. May be frosted with:

## FROSTING:

1 stick oleo	3/4 c. coconut
3/4 c. sugar	1/2 c. nuts (chopped)
1/4 c. Carnation milk	1 tsp. vanilla

Boil: oleo, sugar and milk for 3 minutes. Add: coconut, nuts and vanilla. Cool slightly. Beat for awhile then spread over bars.

FUDGE CUPCAKES OR BARS

Frances Knaphus

4 squares semi-sweet chocolate	1 3/4 c. sugar
2 sticks oleo	1 c. flour (unsifted)
1/4 tsp. butter flavoring	4 large eggs <u>or</u> 5 small ones
1 c. pecans (broken)	1 tsp. vanilla

Melt chocolate and oleo in heavy pan. Add butter flavoring and nuts. Stir until nuts are coated. Combine sugar, flour, eggs and vanilla and mix only until blended. Do Not Beat. Add melted chocolate and nut mixture. Put into cupcake papers. Bake 325° for 30 minutes. May use a (10 x 15) pan - 350° for 25 minutes.

CHOCOLATE CHIP MERINGUE BARS

Irene Rod

1 pkg. fudge cake mix	1/2 c. boiling water
1/2 c. oleo (melted)	1/2 c. pecans (chopped)
2 eggs	1/2 c. semi-sweet chocolate pieces
1 pkg. fluffy white frosting mix	

In bowl mix cake mix, oleo and eggs. Press in ungreased (15 x 10) jelly roll pan. Prepare frosting with boiling water as directed on pkg. Spread frosting on fudge base. Keep frosting 2 inches from pan edge. Sprinkle pecans and chocolate pieces over frosting. Bake 350° oven for 25 to 30 minutes. Do Not Over-bake.

DISAPPEARING MARSHMALLOW BROWNIES

Diane Webb

1 c. butterscotch chips	1/2 tsp. salt
1/4 c. butter <u>or</u> oleo	2 eggs
1 1/2 c. flour	2 c. miniature marshmallows
2/3 c. brown sugar	2 c. chocolate chips
2 tsp. baking powder	1/2 c. nuts (chopped)
1 tsp. vanilla	

Turn oven to 350°. Melt first 2 ingredients in a 3 qt. pan. Stir constantly. Cool to lukewarm. Mix flour, brown sugar, baking powder, salt, vanilla and eggs and add to mixture. Bake 20 minutes.

\* \* \* \* \*

ADDITIONAL RECIPES



## DESSERTS - PIES





## DESSERTS

FROZEN STRAWBERRY DESSERT

Evelyn Knight

10 oz. box frozen strawberries	1 T. lemon juice
2 eggs	1 pkg. Dream Whip
1 c. sugar	1/3 c. sugar
25 graham crackers	1/4 c. margarine

In a large mixing bowl put 10 oz. partially frozen strawberries, 2 eggs, 1 c. sugar, lemon juice - beat 15 minutes in mixer. Fold in pkg. of Dream Whip, whipped as directed.

Crush graham crackers, sugar, oleo, and put in (9 x 13) pan and freeze.

CHERRY SLICE

Mrs. Roger Sogard

1 c. margarine	3 c. (level) flour
1 3/4 c. sugar	1 1/2 tsp. baking powder
4 eggs	1/2 tsp. salt
1 tsp. vanilla	1 can cherry pie filling

Cream margarine, add sugar and beat well. Add eggs, (one at a time), add vanilla, sift flour, with 1 1/2 tsp. baking powder and salt. Add sifted dry ingredients gradually, beating well. Spread in (9 x 13) greased pan. Save a little more than a cup of batter. Spread 1 can pie filling to within 1/2 inch from edges. Bake at 350° about 45 minutes. When cool spread with frosting.

RHUBARB TORTE

1/2 c. butter	2 1/2 c. rhubarb
1 c. flour	2 eggs
2 T. sugar	1 tsp. baking powder
Salt	2 T. flour
1 1/2 c. sugar	1/3 c. cream

Make crust using butter, flour, sugar, salt. Beat eggs, add sifted dry ingredients; mix well. Pour egg mixture and sliced rhubarb over crust. Bake 350° oven.

PEACH COBBLER

1 c. flour	2 tsp. baking powder
1 c. sugar	1 c. milk
1/4 tsp. salt	1 tsp. vanilla
3 c. peaches (sliced)	1/4 tsp. orange flavoring
1 c. sugar	1 tsp. cinnamon

Make batter - mix well using 1 c. flour, 1 c. sugar, 1/4 tsp. salt, 2 tsp. baking powder, 1 c. milk, 1 tsp. vanilla, 1/4 tsp. orange flavoring.

Put peach mixture in bottom of greased pan. Put batter over peaches; melted oleo on top. Bake 350° for 50 minutes or till done. Dream Whip on top. Serve hot or cold. Serves 8.

CHOCOLATE DESSERT

(3 layer)

Mrs. Loren Tjernagel

1 stick oleo	8 oz. cream cheese
1 c. flour	1 c. powdered sugar
1/2 c. pecans (chopped)	1 c. Cool Whip

Mix oleo, flour, and chopped pecans. Pat in greased glass pan (7 x 11). Bake 350° for 20 minutes. Mix 8 oz. cream cheese, 1 c. powdered sugar and fold in Cool Whip. Spread over crust that's cooled and refrigerate 2 hours.

CHRISTMAS DESSERT

Mrs. Clarence G. Johnson

1 c. flour	1 pkg. (8 oz.) cream cheese
1 stick oleo	1 c. powdered sugar
1/2 c. pecans (chopped)	1 c. Cool Whip
1 pkg. instant pudding	3 c. cold milk

Mix 1 c. flour, 1 stick oleo, 1/2 c. chopped pecans. Put into (9 x 13) pan. Bake 15 minutes 375°. Mix 1 pkg. (8 oz.) cream cheese. Add 1 c. powdered sugar. Mix till fluffy. Add 1 c. Cool Whip. When crust is cool spread mixture over it. Take 2 pkg. instant pudding and 3 c. cold milk. Put this layer on top of other layer. Refrigerate. Filling may be colored red or green for the holidays.

Trifles make perfection,  
But perfection is no trifle!



PUMPKIN PIE DESSERT

Mrs. Betty Stoll

1 pkg. yellow cake mix                      1/2 c. soft oleo  
 1 egg    1/4 c. brown sugar  
 1/2 c. oleo (melted)                          1 tsp. cinnamon  
 1 pumpkin pie recipe                        1/4 c. nutmeats (chopped)  
 1 c. cake mix (reserved)  
     1 pkg. cake mix (minus 1 c.) add 1 egg, 1/2 c. melted oleo.  
 Pat in (9 x 13) pan (greased).

Preapre 1 pumpkin pie recipe. Pour over 1st mixture.

Top with: 1 c. reserved cake mix, 1/2 c. soft oleo, 1/4 c. brown sugar, 1 tsp. cinnamon, 1/4 c. nuts (chopped). Drop by teaspoon on pie mixture. Bake 350° for 45 minutes. Freezes well.

EASY PINEAPPLE DESSERT

Joanne Baldus

1 box of Jiffy white cake                      1 large Cool Whip  
     mix    1 pkg. of instant pudding  
 1 pkg. (8 oz.) cream cheese                  1 can (No. 2) crushed pineapple  
     Bake Jiffy cake in (9 x 13) pan. Mix pudding adding pkg. of cream cheese. Mix well. Spread on top of cool cake. Drain pineapple and spread over pudding mixture. Top with Cool Whip. Refrigerate overnight.

BUTTER BRICKLE DESSERT

Ruth Duea - Betty Meldrem

1 large can sliced peaches                      1 pkg. dry butter brickle cake mix  
 1/2 c. sugar (if desired)                      1 stick oleo  
 1 c. nuts (chopped)                              Whipped topping  
     Put peaches including juice, in a (9 x 13) pan. Sprinkle 1 pkg. butter brickle cake mix over peaches. Pour 1 stick melted oleo over cake and add 1 c. chopped nuts. Bake 350° for 35 to 40 minutes. Serve with whipped cream.

PUMPKIN CHIFFON DESSERT

Marjorie Westvold

24 graham crackers (crushed)                  3 egg yolks (save whites)  
 1/3 c. sugar                                      1/2 tsp. salt  
 1/2 c. butter                                      1/2 c. sugar  
 2 eggs    1/2 c. milk  
 3/4 c. sugar                                      1 tsp. cinnamon  
 8 oz. cream cheese                              1/4 c. cold water in 1 envelope  
 2 c. pumpkin                                      plain gelatin  
 Continued Next Page.

## PUMPKIN CHIFFON DESSERT (Continued).

Mix first 3 items and press in (9 x 13) pan. Beat 2 eggs, add 3/4 c. sugar and 8 oz. pkg. cream cheese. Beat till smooth and add over crust. Bake 20 minutes at 350°. Cook pumpkin, egg yolks, 1/2 tsp. salt, 1/2 c. sugar, 1/2 c. milk, 1 tsp. cinnamon. Mix 1 envelope gelatin and the water. Add to pumpkin mix and cool. Beat 3 egg whites, 1/4 c. sugar; add to cooled pumpkin. Mix and pour into cooled crust. Top with Cool Whip. Delicious!

FRUIT DESSERT

Mrs. Leroy Higgins

1 Jiffy cake mix	1 pkg. vanilla pudding
8 oz. cream cheese	1 container whipped topping
1 can lemon pie filling	

Mix cake mix as directed and bake in (9 x 13) pan. When cake is cool put on following layers - mix together cream cheese and can lemon pie filling and spread on cake.

Mix vanilla pudding mix according to directions and spread on cheese layer. Top with layer of whipped topping. Chill well and serve.

APPLE CAKE PUDDING

Ethel Hinderaker

1/4 c. butter <u>or</u> oleo	1 tsp. soda
1 c. sugar	1 tsp. cinnamon
1 egg	1 tsp. nutmeg
1 c. flour	2 c. apples (chopped)

## TOPPING:

1/2 c. brown sugar	1 c. boiling water
1/4 c. butter <u>or</u> oleo	1 tsp. vanilla
2 T. cornstarch	

Cream ingredients in order given and pour into oiled (10 inch) pan. Bake 350° for 30 minutes. Cook brown sugar, cornstarch and water until it thickens. Add butter and vanilla. Serve on cake while hot.

Tomorrow is not promised us,  
so make the very most of today.

CLUB DESSERT

(Serves 12)

Nora Barnes

2 T. sugar

1 c. flour

1/2 c. butter

Next layer:

8 oz. cream cheese

1 c. powdered sugar

Next layer:

2 boxes vanilla pudding

3 c. milk

Mix first 3 ingredients like pie crust - press in long Pyrex dish. Bake 350° 15 minutes. Don't brown. Cool. Mix cream cheese and powdered sugar and spread over crust. Cook the 2 pkg. pudding using the 3 c. milk. Cool. Spread over cheese layer. Sprinkle top with coconut and refrigerate.

FRESH PEACH PIE FILLING

Celia Creswick

1 c. fresh peaches (crushed)

3 T. cornstarch

1/2 c. water

1 T. butter

1 c. sugar

Cool, add 5 sliced, ripe peaches. Pour into baked, cooled pie shell. Serve with whipped dressing or a spoon of ice cream. Delicious.

OLD FASHIONED BREAD PUDDING

Mrs. Vernon Peterson

4 c. milk (scalded)

3/4 tsp. sugar

4 c. bread cubes

4 eggs

1/4 c. butter

1 tsp. cinnamon

1/4 tsp. salt

1/2 c. raisins

Place bread cubes in 2 qt. baking dish. Beat other ingredients together and pour over bread. Place baking dish in pan of hot water 1 inch deep. Bake 45 minutes or until silver knife inserted inch from edge comes out clean. Serve warm with cream. Serves eight.

MYSTERY PUDDING

Mrs. Sterling Wicks

1 c. sugar

1 egg

1 c. flour

1 tsp. vanilla

1 tsp. salt

1 c. brown sugar

1 tsp. soda

Nuts

1 can (No. 303) fruit cocktail

Continued Next Page.

MYSTERY PUDDING (Continued).

Mix dry ingredients together. Drain off 1/4 c. juice off fruit cocktail. Put 1 egg into cocktail and beat. Mix all together. Over top spread 1 c. brown sugar and sprinkle nuts on top. Bake 30 to 40 minutes in a (9 x 9) pan.

RHUBARB TORTE

Mrs. Art B. Olson

CRUST:

1/2 c. butter

1 c. flour

2 T. sugar

Salt

Blend, pat in (9 x 9) pan. Bake 15 minutes 300°.

FILLING:

1 1/2 c. sugar

1 tsp. baking powder

2 1/4 c. rhubarb

2 T. flour

2 eggs

1/3 c. cream

Beat eggs, add sifted dry ingredients. Mix well. When crust is ready pour egg mixture and sliced rhubarb over crust. Bake 35 minutes in 350° oven.

ROYAL RHUBARB CRISP

Mrs. Maurine Wegner

4 c. fresh rhubarb (1 inch)

1 c. rolled oats

3/4 c. sugar

1/4 c. flour

2 T. quick cooking tapioca

1/3 c. brown sugar (firmly packed)

1/2 tsp. salt

1/4 c. butter or oleo (melted)

1 can (11 oz.) mandarin oranges  
(drained)      Vanilla ice cream

Combine rhubarb, sugar, tapioca, and salt; let stand 30 minutes, stirring occasionally. Stir in mandarin oranges. Place in ungreased (8 inch) square baking pan. Combine oats, flour, brown sugar and butter. Mix well. Sprinkle over rhubarb mixture. Bake 45 minutes 350° oven.

APPLE CRISP

Helen Jacobson

8 medium size apples

1 c. sugar

3/4 c. flour

1/2 c. butter

Pare the apples and slice as if for pie. Place in a buttered baking dish. Mix butter, flour and sugar as for pie crust. Place on top of apples. Bake 45 minutes. Serve with whipped cream topping or ice cream.



RICE PUDDING

Opal Rullestad

1 pkg. lemon <u>or</u> lime Jello	1 to 2 tsp. sugar
1 c. rice (cooked)	1 c. miniature marshmallows
1 small can pineapple	1 c. whipped cream
Dash of salt	

Mix Jello as directed, cool. When it begins to jell, whip and add the cup of cooked rice, drained pineapple, marshmallows and fold in cream last. Pour into (9 x 13) pan and let set.

BEST EVER RICE

Marie Knaphus

2 T. salad oil	3/4 c. water (juice from
1 c. mushroom pieces	mushrooms)
1 c. onion soup (canned)	3/4 c. Uncle Ben's long grain
	rice

Simmer slowly 1/2 hour. Good when served with turkey or chicken.

DESSERT

Gerry Jordan

1 c. flour	1 stick oleo (melted)
1/2 c. pecans	

2ND LAYER:

1 pkg. (8 oz.) cream cheese	1 c. powdered sugar
1 c. Cool Whip	

3RD LAYER:

2 pkg. cherry Jello	2 small boxes frozen strawberries
2 c. boiling water	

OR:

2 pkg. instant pudding	1 tsp. vanilla
3 c. milk	

OR:

1 pkg. each of: vanilla and  
chocolate or 2 pkg. butterscotch

Mix flour, oleo, melted, and pecans - bake in (9 x 13) pan 15 minutes, cool.

Mix cream cheese, Cool Whip, and powdered sugar and put on cooled crust.

Mix cherry Jello, frozen berries, after it cools and thickens put over second layer, or use the pudding mixtures desired.

CHERRY DESSERT

Mrs. Edson Murrell

- |                            |                          |
|----------------------------|--------------------------|
| 1 box (3 oz.) cherry Jello | 2 c. vanilla ice cream   |
| 1 c. hot water             | 1 can cherry pie filling |

Dissolve Jello in 1 c. hot water. Add: 2 c. ice cream and the can cherry pie filling. Mix all together and pour into graham cracker crust(9 x 9) pan. Chill. Cut into squares. Serve plain or with whipped cream.

3 LAYER LEMON DESSERT

Faye Sampson

- |                                |  |
|--------------------------------|--|
| 3 egg whites                   | 1 pkg. vanilla instant pudding           |
| 2/3 c. sugar                   | 1 c. milk                                |
| 1 can prepared lemon filling   | 1/2 pt. heavy cream <u>or</u> Dream Whip |
| <u>or</u> pkg. of mix (cooked) | Nuts (chopped) (for topping)             |

Beat whites until foamy; gradually add sugar beating until stiff. Spread into (9 x 13) pan. Bake in (9 x 13) pan. Bake in slow oven 275° for 1 hour. Turn off oven and leave in overnight. Spread the lemon filling on meringue. Make vanilla pudding, using only 1 c. milk. Let stand while whipping the cream. Fold cream into the pudding.

Spread on filling. Sprinkle with nuts. Refrigerate till ready to serve.

ROYAL RHUBARB CRISP

Mrs. Maurine Wegner

- |  |                                       |
|--|---------------------------------------|
| 4 c. fresh rhubarb (cut<br>in 1 inch pieces)         | 1 c. rolled oats                      |
| 3/4 c. sugar   | 1/4 c. all-purpose flour              |
| 2 T. quick cooking tapioca                           | 1/3 c. brown sugar (firmly<br>packed) |
| 1/2 tsp. salt  | 1/4 c. butter (melted)                |
| 1 can (11 oz.) mandarin orange<br>segments (drained) |                                       |

Combine rhubarb, sugar, tapioca, salt; toss lightly to mix. Let stand 30 minutes, stirring occasionally. Stir in orange segments. Place in ungreased (8 inch) square baking pan. Combine oats, flour, brown sugar and butter; mix well. Sprinkle over rhubarb mixture and bake 45 minutes in 350° oven.

Serve warm with vanilla ice cream.

The smaller the mind the greater the conceit.

CHRISTMAS DESSERT

Mrs. Clarena G. Johnson

CRUST:

- |              |                         |
|--------------|-------------------------|
| 1 c. flour   | 1/2 c. pecans (chopped) |
| 1 stick oleo |                         |

Mix as for pie crust.

- |                             |                        |
|-----------------------------|------------------------|
| 1 pkg. (8 oz.) cream cheese | 2 pkg. instant pudding |
| 1 c. powdered sugar         | 3 c. cold milk         |
| 1 c. Cool Whip              |                        |

Put crust in (9 x 13) pan. Bake 15 minutes at 375°. Cool. Mix cheese - add powdered sugar - mix real well till fluffy. Add the Cool Whip. Spread this mixture carefully over crust. Beat the instant pudding with the cold milk. Put this layer on top of other layer. Refrigerate. This can be frozen to be used later on. Filling may be colored red or green for the holidays.

FROZEN STRAWBERRY DESSERT

Evelyn Knight

CRUST:

- |  |  |
|--|--|
| 25 graham crackers (roll fine)                 | 1/3 c. sugar                                     |
|  | 1/4 c. oleo                                      |
| 10 oz. box frozen strawberries (partly thawed) | 1 T. lemon juice                                 |
| 2 eggs   | 1 pkg. Dream Whip (whip according to directions) |
| 1 c. sugar                                     |  |

In a large mixing bowl beat for 15 minutes the strawberries, eggs, sugar and lemon juice. Fold in Dream Whip. Use a (9 x 13) pan for the crust - pour filling over crust and freeze.

PEACH COBBLER

Mabel Mathre

BATTER:

- |  |                           |
|--|---------------------------|
| 1 c. flour                                       | 1 c. milk                 |
| 1 c. sugar                                       | 1 tsp. vanilla flavoring  |
| 1/4 tsp. salt                                    | 1/4 tsp. orange flavoring |
| 2 tsp. baking powder                             |                           |
| 3 c. peaches (sliced) (fresh - frozen or canned) | 1 tsp. cinnamon           |
|  | 1 stick oleo (melted)     |

Continued Next Page.

PEACH COBBLER (Continued).

Make batter - mix well. Put peach mixture in bottom of greased (8 x 8) pan. Put batter over peaches and melted margarine on top.

Bake 350° for 50 minutes. Dream Whip on top - serve hot.

RICE PUDDING

Mrs. Cecil Rullestad - Opal Rullestad

1 pkg. lemon Jello	Dash salt
1 c. rice (cooked)	1 to 2 tsp. sugar
1 c. whipping cream	1 c. miniature marshmallows
1 small can pineapple (drained)	

Mix Jello as directed - when it begins to jell, whip and add pineapple, salt and sugar, marshmallows. Fold in 1 c. whipping cream. Spoon into (9 x 13) pan. Let set.

OLD FASHIONED BREAD PUDDING

Mrs. Vernon Peterson

4 c. milk (scalded)	3/4 c. sugar
4 c. bread (cubed)	4 eggs
1/4 c. butter (melted in milk)	1 tsp. cinnamon
1/4 tsp. salt	1/2 c. raisins

Place bread in 2 qt. baking dish. Beat other ingredients together and pour over bread. Place baking dish in pan of hot water - 1 inch deep. Bake 45 minutes or until silver knife inserted 1 inch from edge comes out clean. Serve warm with cream. Serves 8.

STRAWBERRY DESSERT

Mrs. Carl Scaffere

1 c. flour	2 c. (2 - 10 oz. pkg.) sliced strawberries
1/4 c. brown sugar	2 T. lemon juice
1/2 c. pecans (chopped)	1 c. whipped cream
1/2 c. margarine	
2 egg whites	
1 c. sugar (2/3 c. if using sweetened strawberries)	

Stir together first 4 ingredients. Bake in shallow baking pan at 350° for 20 minutes. Stir occasionally.

Continued Next Page.



STRAWBERRY DESSERT (Continued).

For filling combine egg white (**beaten**), sugar, berries and lemon juice in a large bowl and beat at high speed about 10 minutes until stiff. Fold in already whipped whipping cream. Sprinkle 2/3 of the cooled crumbs in (9 x 13) pan. Spoon filling over crumbs. Top with remaining crumbs. Freeze for 6 hours or overnight.

APPLE CRISP

Helen Jacobson

8 medium apples (pared and sliced as for pie)	1/2 c. butter 3/4 c. flour
3/4 c. sugar	

Put sliced apples in buttered baking dish. Mix flour, butter, sugar as for pie crust. Place on top of apples. Bake 45 minutes. When cool serve with whip cream topping.

APPLE DELIGHT DESSERT

Mrs. Birch Fleming

BATTER:

1 c. flour	1/2 tsp. salt
2 tsp. baking powder	1 tsp. vanilla
3/4 c. brown sugar	2 large apples (peeled, shredded)
1 c. raisins	

SAUCE:

3/4 c. brown sugar	2 c. boiling water
1/4 tsp. nutmeg	2 large apples (peeled and shredded)
1/2 tsp. cinnamon	
1/4 c. butter	

Combine batter ingredients and blend well. Pour into a greased 2 qt. baking dish. Prepare the sauce by combining sugar, spices, butter and water. Stir until butter is melted - add apples. Pour over batter. Do not stir (sauce will float on top) as it bakes the sauce seeps to bottom. Bake uncovered at 375° for 30 minutes. Serve warm.

RHUBARB COBBLER

Marcy Olson

1/2 c. sugar	1/8 tsp. salt
3 T. butter	3 c. rhubarb
1 c. sour <u>or</u> buttermilk	1 c. sugar
1 c. flour	1 tsp. nutmeg
1 tsp. soda	1 c. boiling water
1 tsp. baking powder	Continued Next Page.

## RHUBARB COBBLER (Continued).

Cream sugar and butter together. Sift dry ingredients together, add alternately with milk to creamed mixture. Put batter in (9 x 13) pan. Mix rhubarb, sugar, nutmeg, water together - pour over batter. Bake at 375° for 30 minutes.

Cake will rise to top, nicely browned. Serve with cream or ice cream. Good warm.

PUMPKIN CHIFFON DESSERT

Marjorie Westvold

1.

Mix:

24 graham crackers (crushed) 1/2 c. butter

1/3 c. sugar

Press in a (9 x 13) pan.

2.

Beat:

2 eggs

Add:

3/4 c. sugar 8 oz. cream cheese

Beat until smooth. Pour over crust. Bake 20 minutes at 350°.

3.

Cook in double boiler till thick (about 5 minutes):

2 c. pumpkin 1/2 c. sugar

3 egg yolks • 1/2 c. milk

1/2 tsp. salt 1 tsp. cinnamon

Mix:

1 envelope plain gelatin 1/4 c. cold water

Add to pumpkin mix. Cool. Beat 3 egg whites and 1/4 c. sugar. Add to cooled pumpkin. Mix and pour over cooled crust. Top with Cool Whip. "Delicious."

RHUBARB DESSERT

Mrs. Dean Hetland

1 c. flour

3 to 4 1/2 c. rhubarb

1 c. sugar

1 c. brown sugar

2 tsp. baking powder

1 c. boiling water

Dash of salt

1 tsp. butter

2/3 c. milk

Continued Next Page.

RHUBARB DESSERT (Continued).

Mix dry ingredients with milk. Grease a (9 x 13) pan. Pour batter over rhubarb. Mix sugar, water and butter until sugar dissolves - pour over batter and bake at 350° for 30 minutes.

FRUIT DESSERT

Mrs. LeRoy Higgins

1 pkg. Jiffy cake mix	1 pkg. vanilla pudding
8 oz. cream cheese	Whipped topping
1 can lemon pie filling	

Mix Jiffy cake mix as directed on pkg. and bake in (9 x 13) pan. When cake is cool put on the following layers. Mix cream cheese with lemon pie filling and spread on cake. Mix 1 pkg. vanilla pudding mix (instant or regular) according to pkg. directions. Spread on cream cheese layer.

Top with layer of whipped topping. Chill and serve.

CHERRY SLICE

Mrs. Roger Sogard

1 c. margarine	1/2 tsp. salt
1 3/4 c. sugar	1 1/2 tsp. baking powder
4 eggs	1 can cherry pie filling ( <u>or</u>
1 tsp. vanilla	apples, blueberry)
3 c. (level) flour	

Cream margarine thoroughly - add sugar and beat well. Add eggs (one at a time) add vanilla, sift flour with 1 1/2 tsp. baking powder. Add sifted dry ingredients gradually - beating well. Spread in a (9 x 13) pan, (greased). Save a little more than a cup of batter, spread 1 can pie filling to within 1/2 from edges. Place remaining batter by spoonful over filling. Bake at 350° about 45 minutes. When cool spread with powdered sugar frosting.

CHOCOLATE DESSERT (3 layer)

Mrs. Loren Tjernagel

(1)

1 stick oleo	1/2 c. pecans (chopped)
1 c. flour	

Pat in greased (7 x 11) pan. Bake at 350° for 15 to 20 minutes. Let cool.

Continued Next Page.

## CHOCOLATE DESSERT (Continued).

(2)

8 oz. Philadelphia cream cheese 1 c. powdered sugar  
Mix together with beater.

1 c. Cool Whip

Fold into cheese mixture. Spread over first layer. Put in refrigerator for 2 hours.

(3)

2 boxes chocolate instant pudding 3 c. milk

Beat until thick. Spread pudding on top of second layer, return to refrigerator for 2 hours. Top with a layer of Cool Whip and chocolate curls.

RHUBARB DREAM DESSERT

Marcia Hill

1 c. flour (sifted)

5 T. confectioners' sugar

1/2 c. butter

Crust mixture.

2 eggs (beaten)

3/4 tsp. salt (sift together with flour)

1 1/2 c. sugar

1/4 c. flour

2 c. rhubarb (chopped)

Press crust mixture into ungreased (8 inch) pan and bake 350° oven for 15 minutes. Mix topping together and spoon onto crust and bake 35 minutes at 350°. Serve warm with whipped or plain cream.

THREE LAYER LEMON DESSERT

Faye Sampson

3 egg whites

1 c. milk

2/3 c. sugar

1/2 pt. heavy cream (or Dream Whip)

1 can prepared lemon filling

Nuts (chopped) (for topping)

or 1 pkg. of lemon pie mix (cooked)

1 pkg. vanilla instant pudding

Beat egg whites till foamy; gradually add sugar beating until stiff. Spread into (9 x 13) pan. Bake in slow oven (275°) for 1 hour. Turn off oven and leave meringue in overnight. Spread the canned lemon filling on meringue. Make vanilla pudding, using only 1 c. milk. Let stand while you whip the cream. Fold cream into pudding. Spread on filling. Sprinkle with nuts. Refrigerate till serving.



LEMONADE DESSERT

Mrs. Howard Hage

40 Ritz crackers (crushed)	1 c. Eagle Brand milk
1/4 c. sugar	1 c. (6 oz.) lemonade
1 stick margarine (melted)	
2 pkgs. Dream Whip (prepared with milk as directed)	

Mix crackers, sugar and margarine together. Press into bottom of (9 x 13) pan, save a few crumbs to sprinkle on top. Set in refrigerator. Stir together the prepared Dream Whip, Eagle Brand milk, and lemonade. Pour over crumbs, sprinkle a few crumbs on top. Refrigerate several hours.

BANANA SPLIT DESSERT

Mrs. Gary Halverson

2 to 3 bananas	1 c. walnuts (chopped)
Graham cracker crumbs (reserve 1 c.)	1 large jar Smucker's fudge topping
1/2 gal. Neopolitan ice cream	1 medium container of Cool Whip

Cover the bottom of (11 x 15) pan with graham cracker crumbs. Slice bananas and layer over crust. Slice ice cream in 1/2 inch slices and layer over bananas. Sprinkle ice cream with nuts. FREEZE. Pour Smucker's topping over ice cream and nuts and FREEZE. Spread Cool Whip over chocolate layer, top with graham crackers and store in freezer. Remove 10 minutes before serving.

BAKED APPLE PUDDING

Lucille Vougl

1/3 c. margarine (softened)	1/4 tsp. ground nutmeg
1 c. sugar	1/4 tsp. ground cinnamon
1 egg	1 tsp. vanilla
1 c. flour (unsifted)	2 c. apples (unpared, grated)
1 tsp. baking soda	1/2 c. walnuts (chopped)
1/4 tsp. salt	

Combine margarine, sugar and egg in mixer bowl; beat until light. Gradually blend in combined flour, soda, salt, nutmeg and cinnamon. Stir in vanilla, apples, walnuts. Turn mixture into ungreased (8 inch) square baking pan. Bake at 350° for 35 minutes or until done. Serve warm or cold, topped with whipped cream or ice cream. 8 to 10 servings.

PINK ARTIC FREEZE

Pamela Jacobson

- |                             |                                       |
|-----------------------------|---------------------------------------|
| 2 pkg. (3 oz.) cream cheese | 1 can (9 oz.) (1 c.) crushed          |
| 2 T. margarine              | pineapple <u>or</u> pineapple tidbits |
| 2 T. sugar                  | (drained)                             |
| 1 can (1 lb.) (2 c.) whole  | 1/2 c. California walnuts             |
| cranberry sauce             | (chopped)                             |
|                             | 1 c. whipping cream (whipped)         |

Soften cheese; blend in mayonnaise and sugar. Add fruits and nuts. Fold in whipped cream. Pour into (8 1/2 x 4 1/2 x 2 1/2) loaf pan. Freeze firm, 6 hours or overnight. To serve, let stand at room temperature about 15 minutes, turn out on lettuce; slice. Makes 8 to 10 servings.

BLUEBERRY JELLO DELIGHT

Lorene Greif

- |                                    |                            |
|------------------------------------|----------------------------|
| 1 pkg. unflavored <u>or</u> straw- | 1 c. blueberries           |
| berry Jello                        | 1/2 to 3/4 c. pineapple    |
| 1 c. juice (boiling) (from         | (crushed)                  |
| blueberries and pineapple          | 1/2 c. walnuts (chopped)   |
| instead of water)                  | 1 pkg. Dream Whip (already |
| 1 c. ice                           | whipped)                   |

Dissolve Jello, let stand until lightly jelled. Add, blueberries, pineapple, walnuts. Fold in Dream Whip.

GLORIFIED RICE

Lillian Guhl

- |                             |                                      |
|-----------------------------|--------------------------------------|
| 1 pt. can crushed pineapple | 2 c. rice (cooked, cold)             |
| 1 c. pineapple juice        | 1 c. whipped cream <u>or</u> topping |
| 3 oz. pkg. of lemon Jello   | 1/2 c. sugar                         |
| 1 c. boiling water          | 1/2 c. pecans <u>or</u> almonds      |

Drain pineapple well. Add 1 c. juice to 1 c. water for Jello. Allow Jello to thicken, then whip until foamy. Add drained fruit to rice. Fold in whipped Jello, add about 1/2 c. sugar to whipped cream and fold into Jello and rice mixture. Can add nutmeats or sprinkle them over top. Garnish with maraschino cherries.

It takes hundreds of nuts to hold a car together,  
but only one in the driver's seat to scatter it all  
over the highway.

FRUIT COBBLER

Ruth Gumtau

1/4 c. oleo	1/2 c. milk
1/2 c. sugar	1 can fruit
1 c. flour	2 tsp. baking powder
1/4 tsp. salt	

Cream oleo and sugar. Then stir in flour, baking powder, salt and milk. Pour in a (8 x 8) pan - greased. Spoon fruit and juice over this batter. Bake at 375° for 30 minutes. Cool. Cut into squares. Serve with whipped cream.

CHERRY CRUNCH

Mrs. Violet Beal

3/4 c. brown sugar	2/3 c. margarine <u>or</u> butter
3/4 c. quick rolled oats	1 can cherry pie filling
3/4 c. flour	

Mix ingredients and sprinkle over pie filling in an (8 inch) square pan. Bake at 350° for 40 to 45 minutes. Serve with whipped or plain cream. This is good hot or cold.

"STRAWBERRY, RHUBARB AND CREAM" (Layered)

Wilma Brekke

I:

5 c. rhubarb	2 c. miniature marshmallows
--------------	-----------------------------

II:

Sprinkle with 1 c. sugar mixed with 1 pkg. strawberry Jello.

III:

Mix "strawberry n' cream" cake mix as directed on pkg. and pour over first two layers.

Bake 25 minutes at 350°. Remove from oven, let cool a few minutes then turn out as upside down cake.

BANANA DESSERT FROSTING FOR ANGEL FOOD CAKE

Martha Nelson

1 large ripe banana (mashed)	1 c. sour cream
1 pkg. frozen strawberries (do not drain)	1 pkg. Dream Whip <u>or</u> 1 small carton

Mix all together - cut cake into 3 layers - spread each layer with filling - replace - then cover cake with remaining mixture.

RHUBARB TORTE

Mabel Weltha

## CRUST:

5 T. powdered sugar  
1 c. flour

1/2 c. shortening  
1/4 tsp. salt

## FILLING:

3 1/2 c. rhubarb (cut up)  
2 eggs (beaten lightly)  
1 1/2 c. sugar

1/4 c. flour  
1/2 tsp. baking powder  
1/4 tsp. salt

Mix crust as for pie crust. Press into (8 x 10) pan. Bake 10 minutes in 350° oven. Fill with fruit mixture and bake until rhubarb is done.

Serve with whipped cream or ice cream.

HEAVENLY HASH

Audrey Moore

2 sticks margarine or butter  
2 c. sugar  
1 1/2 c. flour

4 eggs  
1 c. nuts (chopped)

## FROSTING:

1 stick margarine  
1 lb. box of powdered sugar

4 T. evaporated milk or cream

Mix all and pour into a greased and floured (9 x 13) pan. Bake at 350° for 20 to 25 minutes. When baked immediately cover with miniature marshmallows and return to oven to let melt. Remove and ice at once with following icing. Sprinkle with nuts.

LEMON DESSERT

Bev Kalvik

1 pkg. lemon Jello  
2 c. hot water  
Vanilla wafers

Juice of 1 lemon  
1 c. sugar  
1 can Carnation milk

Dissolve Jello in hot water. Add lemon juice and sugar. Put into refrigerator until syrupy. Chill 1 can Carnation milk and whip until thick. Mix into Jello mixture well. Roll vanilla wafers and put on bottom of a (9 x 13) cake pan. Pour mixture over wafers and some on top. Chill. Pineapple may be added and serve with whipped cream.



HOMEMADE ICE CREAM

(1 to 1 1/2 gal.)

Marcy Olson

4 eggs  
 2 1/2 c. sugar  
 7 c. milk  
 3 c. cream or frozen creamer  
 2 1/2 T. vanilla  
 1/2 tsp. salt

Beat eggs till light. Add 2 1/2 c. sugar slowly - beating until thick. Mix well milk, cream, vanilla, salt add to egg mixture. Pour in 5 qt. freezer - freeze - ripen 4 hours.

## PIES

LEMON MERINGUE PIE

Bertha Strand

1 c. sugar  
 1 1/4 c. water  
 1 T. butter  
 1/4 c. cornstarch  
 3 T. cold water  
 6 T. lemon juice  
 1 tsp. lemon rind (grated)  
 3 egg yolks  
 2 T. milk  
 1 pie shell (8 inch) (baked)

Combine sugar and water. Add butter. Heat until sugar dissolves. Add cornstarch blended in cold water. Cook slowly until clear - about 8 minutes. Add lemon juice and rind. Cook 2 minutes. Slowly add egg yolks beaten with milk. Bring to a boil. Cool and pour into pie shell.

MERINGUE:

3 egg whites  
 6 T. sugar  
 1 tsp. lemon juice

Beat as usual and spread over pie filling. Bake in 350° oven 12 to 15 minutes.

GRASSHOPPER PIE

Coreen Hayward

1 c. chocolate wafer crumbs  
 1/4 c. sugar or low calorie sugar  
 2 to 3 T. butter (melted)  
 1/4 c. milk  
 6 1/2 c. miniature marshmallows  
 1/4 c. green creme de menthe  
 2 T. white creme de cocoa  
 3 c. whipped cream

Crust: combine chocolate wafer crumbs, sugar and melted butter. Press mixture into bottom and sides of (9 inch) piepan. Chill.

Continued Next Page.

## GRASSHOPPER PIE (Continued).

Filling: combine milk and marshmallows in top of double boiler; stir until marshmallows are melted. Cool and fold in whipped cream and creme de cacao and creme de menthe. Fill cooled crust and freeze firm, 6 hours or overnight. Trim with additional whipped cream and fresh strawberries, if desired.

STRAWBERRY PIE

Mrs. James Hanson

## CRUST:

1 1/4 c. flour  
1 stick oleo  
4 T. powdered sugar

Mix together and pat in pie pans. Makes 2 crusts. Bake 350° till light brown.

## FILLING:

1 c. sugar  
1 1/2 c. water  
2 T. cornstarch

Cook till clear. Add 1 box strawberry Jello. Cool well. Stir in 3 pints sliced strawberries. Pour in pie shells. Makes 2 pies. Chill.

LEMON CHIFFON PIE

Mrs. Sana Auestad

1 T. Knox gelatin  
1/2 c. lemon juice  
1/4 c. water  
1 tsp. lemon rind (optional)  
1/2 c. sugar  
5 egg whites  
5 egg yolks  
1/2 c. sugar

Soak gelatin in cold water until dissolved. Cook 1/2 c. sugar egg yolks, lemon juice in double boiler stirring frequently till consistency of thick custard. Add gelatin to hot custard and cool. Beat egg whites stiff but not dry. Beat in sugar gradually and beat again. Fold cooled custard into beaten egg whites. Put in baked pie shells and chill 3 hours.

CHOCOLATE HIGH PIE

Irene Rod

2 pkg. chocolate pudding  
(regular)  
1/2 c. sugar  
1 envelope Knox gelatin  
1 square baking chocolate

Add 4 c. milk and bring to boil according to pkg. directions. Stir so it doesn't scorch. Cover with wax paper and cool.

Continued Next Page.

CHOCOLATE HIGH PIE (Continued).

Prepare 1 envelope Dream Whip according to pkg. directions. Fold into chocolate pudding when it is completely cool. Pour over graham cracker crust and chill. Top with whipped cream and chocolate curls. Have chocolate at room temperature and use potato peeler to make curls. This makes a "high" pie or can use a (8 x 12) pan.

SOUR CREAM RAISIN PIE

Mrs. Cora Bergland

1 c. sour cream	1/2 tsp. cinnamon
1 c. sugar	1/2 tsp. cloves
1 c. raisins	1 pie shell (baked)
3 egg yolks	

Mix all ingredients in saucepan and boil until thick. Pour into baked pie shell. Top with meringue. Bake 12 minutes at 350°.

CRUSTLESS CUSTARD PIE

Lyla Skeie

4 T. flour	1 tsp. vanilla
4 T. sugar	2 c. milk
4 eggs (beaten)	Nutmeg (if desired)

Mix ingredients in order given. Pour into piepan. When done the crust will be on bottom and sides. Bake 30 minutes in 350° oven.

PUMPKIN PIE DESSERT

Mrs. Betty Stole

1.
 

1 pkg. yellow cake mix (save 1 c. for top)	
Add:	
1 egg	1/2 c. oleo (melted)
Pat in (9 x 13) pan.	
2.
 

1 pumpkin pie recipe	
Pour over first mixture.	

Continued Next Page.

## PUMPKIN PIE DESSERT (Continued).

3.

1 c. cake mix (reserved)	1 tsp. cinnamon
1/2 c. soft oleo	1/4 c. nutmeats (chopped fine)
1/4 c. brown sugar	

Mix together and drop by teaspoons on pie mixture. Bake 350° for 45 minutes. (Freezes well.)

CHESS PIE

Mrs. Roy W. Johnson

1/2 c. sugar	2 T. flour
1/4 c. milk	1/4 c. butter
1 c. raisins	1/2 c. nutmeats
3 eggs	1 tsp. vanilla

Cream sugar, butter, add yolks, milk and flour. (Boil raisins in 1/2 c. water.) Then add to mixture and boil until thick. Add walnuts. Use egg whites for frosting. Put in baked pie shell.

IMPOSSIBLE PIE (Coconut custard) Mrs. Edson Murrell - Fern Lewis

Combine and put in blender for 20 seconds:

2 c. milk	4 T. soft oleo
2/3 c. sugar	1/2 c. flour
4 eggs	1 c. coconut
1 tsp. salt	1 tsp. vanilla

Pour into buttered (10 inch) pie plate and bake at 350° for 50 to 60 minutes until knife comes out clean. Very simple and makes it own crust.

LARGE RHUBARB PIE

Sue Justice

3 c. rhubarb

BATTER: (Whip up)

2 c. sugar	2 T. lemon juice
2 eggs	3 slices bread bits
2 T. butter (melted)	

Put half of this batter into crust. Add the rhubarb. Cover with rest of batter. Make a lattice top with pastry. Bake 1 hour at 350°.



EASY STREUSEL APPLE PIE

Marilyn Erickson

## NO ROLL CRUST:

1 1/2 c. flour	1/2 c. salad oil
1 1/2 tsp. sugar	2 T. milk
1 tsp. salt	

## FILLING:

3/4 c. sugar	6 c. apples (sliced)
1/2 tsp. cinnamon	

Sift flour, sugar and salt into piepan. Whip together oil and milk with fork. Pour at once over flour mixture. Mix until flour is completely damp. Press with fingers to bottom of pan. Then press dough up to line sides.

Mix sugar and cinnamon. Gently mix in apples. Heap in pastry lined pan and sprinkle with topping.

## TOPPING:

1/2 c. water	1/2 tsp. cinnamon
1/2 c. brown sugar	1 c. flour
Bake 450° for 10 minutes.	Then 350° for 40 minutes.

RAISIN CREAM PIE

Sharon Weigel

2 c. raisins (cooked, do not drain)	3 tsp. (heaping) flour
1 c. Half and Half	1/2 tsp. cinnamon
1 c. brown sugar	3 egg yolks

Mix last five ingredients and add to cooked raisins. Stir over low heat until thick. Pour into baked pie shell. Use egg whites for meringue.

GREEN TOMATO PIE

Ruth Guntau

Slice thin and fill full 4 measuring cups green tomatoes.

1 1/2 c. sugar	2 tsp. lemon rind
2 1/2 T. Minute Tapioca	1/2 tsp. cinnamon
1/4 tsp. salt	1/2 tsp. nutmeg
4 T. lemon juice	3 T. butter

Mix together except butter and let stand while you make crust.

## CRUST:

2 c. flour	3/4 tsp. salt
2/3 c. shortening	4 to 5 T. cold water
	Continued Next Page.

## GREEN TOMATO PIE (Continued).

Dot tomato filling with butter. Bake at 425° for 50 minutes.

SODA CRACKER PIE

Pamela Jacobson

14 soda crackers (rolled fine) 1/2 c. walnuts (chopped)  
 3 egg whites 1/2 tsp. baking powder  
 1 c. sugar 1 1/2 tsp. vanilla

Beat egg whites until stiff. Fold in sugar and vanilla. Fold in crackers, baking powder and walnuts. Bake in well greased pie plate or baking dish (350° for 30 minutes).

Beat 1 c. cream until stiff. Fold in 1 box frozen strawberries (well drained). Spread over baked shell and refrigerate several hours.

SOUR CREAM RAISIN PIE

Mrs. Gordon Hove

Boil 1/2 c. water and 1 c. raisins for 10 minutes.

1 c. sugar 1 c. sour cream  
 2 T. flour 3 egg yolks  
 Pinch of salt

Mix flour and sugar together. Add milk, cream, beaten egg yolks, cook slowly until thick. Fold in undrained raisins. Pour in baked pie shell. Top with meringue.

RHUBARB CRUNCH PIE

Ivy O. Olson

1 pie shell (unbaked) Dash of salt  
 3 c. rhubarb 2/3 c. flour  
 1 c. sugar 1/2 c. sugar  
 3 T. flour 1/3 c. margarine (softened)

Put 3 c. rhubarb, 1 c. sugar, 3 T. flour in pie shell. Mix the remaining flour and sugar with margarine and sprinkle over the top of the rhubarb. Bake at 400° for 10 minutes, then lower to 350°, 40 to 45 minutes longer until the topping is a golden brown.

Intelligence is like a river -- the deeper it flows, the less noise it makes.

RHUBARB PIE

June Egland

4 c. rhubarb (cut up)

4 T. flour

1 1/2 c. sugar

1 pkg. (3 oz.) Jello

Mix all ingredients together. Bake in a 2 crust shell at 350° until done.

ORANGE PUMPKIN CHIFFON PIE

Alma Rutter

1 envelope Knox gelatin

1 1/2 tsp. orange rind

1/2 c. sugar

2 egg yolks

1/2 tsp. salt

1 c. evaporated milk

1/2 tsp. cinnamon

1 lb. can pumpkin

1/2 tsp. nutmeg

2 egg whites

1/4 tsp. ginger

1/2 c. sugar

Combine gelatin, sugar, spices, orange rind, eggs and milk and blend thoroughly. Cook over low heat stirring constantly until thickened about 10 to 15 minutes. Chill until mixture begins to set and barely cool, stir in 1 can pumpkin (set aside).

Beat 2 egg whites until stiff - gradually add 1/2 c. sugar. Continue to beat until stiff and glossy. Fold into pumpkin mixture. Put into baked pie shell which has been thoroughly cooled. Refrigerate.

STRAWBERRY ANGEL PIE

Judy Olson

2 c. fresh strawberries

1 T. lemon juice

3/4 c. sugar

Dash of salt

1 envelope unflavored gelatin

2 egg whites (stiffly beaten)

1/4 c. cold water

1/2 c. whipping cream (whipped)

1/2 c. hot water

Crush strawberries - cover with sugar, let stand 30 minutes. Soften gelatin in cold water. Dissolve in hot water. Let cool. Add strawberry mixture, lemon juice and salt. Chill until partially set. Fold in cream and whites. Pour in cooled pie shell till firm.

BISHOP'S CAFETERIA CHOCOLATE PIE

Florence Smith - Arlene Wirth

1 pkg. instant chocolate  
pudding

2 c. vanilla ice cream

2/3 c. milk

Continued Next Page.

## RHUBARB PIE

4 c. rhubarb

1 pkg. red Jello

1 c. sugar

1 can Pet milk (chilled)

Cut rhubarb into real small pieces. Cook rhubarb in its own juice add 1 c. sugar when it is cooked and still real hot. Add 1 pkg. Jello. Stir real well. Cool, when its starts to jell whip it fluffy and add 1 can of Pet milk (whipped). Add the two together. Put into already baked pie crust. Refrigerate. This makes 2 pies.

## COCONUT CUSTARD PIE

Mrs. Betty Stoll

Blend in blender 10 seconds:

4 eggs

2/3 c. sugar

5 T. soft oleo

1 c. shredded coconut

1/2 c. flour

1 tsp. vanilla flavoring

Salt

1 tsp. vanilla flavoring  
1 tsp. butter flavoring

2 c. milk

Pour in greased (10 inch) glass piepan, this makes its own crust.

### CHOCOLATE PIE (Makes 2 pies)

Mary Ellen Twedt

2 c. sugar

1 qt. milk (scalded)

1/2 c. cornstarch

1 tsp. vanilla

Dash of salt

3 squares chocolate (melted)

5 egg yolks (beaten)

Combine and cook as for cornstarch pudding. Cool and pour into baked pie shells. Top with whip cream or Cool Whip. Shaved chocolate may be sprinkled on top.

### RHUBARB ORANGE PIE

Fern Anderson

2 c. rhubarb

1 c. sugar

2 egg yolks

2 T. flour

1/3 c. orange juice

2 T. butter

Continued Next Page.



RHUBARB ORANGE PIE (Continued).

Cut rhubarb in one inch pieces. Steam in double boiler till tender. Beat egg yolks and add 1/3 c. orange juice, sugar, flour and butter. Add to steamed rhubarb and cook till thick. Turn into baked shell and top with meringue using 2 egg whites beaten with 1/4 c. sugar and vanilla. Brown meringue.

SOUTHERN PECAN PIE

Coleen Olson

3 eggs	1/3 c. butter <u>or</u> oleo (melted)
2/3 c. sugar	1 c. pecan halves
1 c. dark corn syrup	1 pastry shell (9 inch, unbaked)

Beat eggs thoroughly with sugar, dash of salt, corn syrup, melted oleo. Add pecans. Pour into pastry shell. Bake 350° for 50 minutes or until knife inserted halfway between center and edge comes out clean. Cool thoroughly.

LEMONADE PIE

Wanda Daley

1 large carton Cool Whip	1 c. (6 oz.) lemonade (thawed)
1 c. Borden's evaporated milk	

Mix good with a spoon for a few minutes. Put in graham cracker piepan crust.

FRESH STRAWBERRY PIE

Mrs. Howard Ritland

1 pie shell (baked)	2 T. cornstarch
1 c. sugar	1 c. water
3 T. strawberry Jello	

Cook in a skillet - sugar, Jello, cornstarch, water. Let cool before putting strawberries in (1 pt.). Let stand 4 to 5 hours. Top with Cool Whip.

ADDITIONAL RECIPES

CANDY - MISCELLANEOUS







## CANDY

CARAMELS

Michele Anderson

1/2 lb. butter	Pinch of salt
1 can Eagle Brand milk	Vanilla
1 c. white syrup	Nuts
1 lb. box (2 1/4 c.) brown sugar	

Melt butter, add milk, brown sugar, syrup. Stir all the time. Cook over low heat till reaches soft ball. Add vanilla, pour into buttered (9 x 13) pan, with nuts in bottom of pan. Cool till firm. (Cut and wrap in small pieces.)

CARAMEL CORN

Lillian Maiden

4 to 6 qts. popped corn	3/4 tsp. salt
2 c. brown sugar	1 tsp. soda
2 sticks oleo	1 tsp. burnt sugar syrup
1/2 c. white syrup	

Boil sugar, butter and syrup for 5 minutes. Remove from stove and add salt, soda and flavoring. Pour over popcorn, put in pan, place in a 250° oven for one hour. Stir about every 15 minutes.

JELLO POPCORN BALLS

Alva Strellner

1 c. sugar	1 pkg. Jello (any flavor)
1 c. white syrup	1 c. popcorn

Bring to a boil, the sugar, syrup and dry Jello. Pour over the popped corn and form in balls.

CRACKER CANDY

Laila Caltvedt

2 c. sugar	3/4 c. milk
Boil 3 minutes. Add 6 oz. chocolate chips. Add:	
40 saltine crackers (crumbled fine)	1/2 tsp. vanilla
	1/2 c. peanuts
Drop by teaspoons on waxed paper.	

CHOCOLATE CREAMS (Candy)

Mrs. Harold Tjelmeland

1 1/2 sticks oleo or butter  
 1 can Borden's sweetened  
 milk  
 2 lbs. plus 1 1/3 c. powdered  
 sugar

1 tsp. vanilla or maple flavoring  
 2 pkg. (12 oz.) chocolate chips  
 1/2 bar paraffin wax

Mix first 4 ingredients together with a fork. Make into balls the size of a walnut. Put on greased cookie sheet and refrigerate overnight. Melt chocolate and paraffin in a double boiler and dip candies with a toothpick or fork. Put on wax paper to cool.

DIVINITY

Mrs. Floyd Twedt

2/3 c. white corn syrup  
 1/3 c. water  
 3 c. sugar

2 egg whites  
 1/8 tsp. salt

Mix the white syrup, water and sugar and boil slowly until 248°. Set off heat. Beat eggs and salt till stiff. Then add syrup slowly to this as it is beating. Add flavoring and coloring. Beat until it loses its gloss and can be helped nicely add diced nuts or chopped cherries etc. Then spoon out quickly on waxed paper or put in large cake pan to cool and later cut it in squares.

PEANUT BRITTLE

Lenore Fossel

2 c. sugar  
 1 c. light corn syrup  
 1 c. water  
 2 c. raw peanuts

1/4 tsp. salt  
 1 tsp. butter  
 1/4 tsp. soda

Combine sugar, syrup and water. Cook slowly until sugar dissolves. Cook to 236°. Add peanuts and salt. Cook to 295°, stirring constantly. Remove from heat. Add butter and soda. Pour into well greased pan. Cool. Break into pieces.

Many receive advice, only the wise profit by it.

CARAMEL CORN

Alma Mortvedt

2 c. brown sugar	1/4 tsp. salt
2 sticks margarine	1 tsp. vanilla
1/2 c. white syrup	1 tsp. butter flavoring

Boil 5 minutes. Stir in 1/2 tsp. soda. Pour over 6 qts. of popped corn. Put in 200° oven for 30 minutes. Stir often.

CANDY

Selma Partlow

2 pkg. (6 oz.) butterscotch morsels	1 small pkg. miniature marshmallows
1 c. peanut butter	1 can (6 oz.) chow mein noodles

Melt peanut butter and butterscotch morsels in double boiler. Mix. Pour over noodles and marshmallows drop by tablespoon on wax paper. Cool in refrigerator. (Keep in refrigerator.)

EASY FUDGE FROSTING

Lois Shearer

1 c. sugar	1/4 c. butter <u>or</u> oleo
1/4 c. cocoa	1/4 c. milk

Mix. Stir over medium heat, bring to boil. Boil 1 minute, remove from heat. Add vanilla, beat till smooth and spread on cake.

MAPLE NUT

Lyla Skeie

1 c. sugar	1/2 tsp. maple flavoring
1 T. white corn syrup	1 T. butter
1/3 c. water	2 c. walnut halves
1/2 tsp. salt	

Mix sugar, syrup, water and salt in a heavy saucepan. Stir over low heat until sugar dissolves. Boil till mixture reaches soft ball stage. Remove from heat and add flavoring and butter. Add nuts, stir until creamy. Pour out on waxed paper and break apart.

PARTY NUTS

Judy Vigness

1 pkg. raw peanuts	1/2 c. water
1 c. sugar	

Combine all of above and cook over medium heat until sugary, (stir constantly). When peanuts are well coated and sugary remove from stove and place in greased cookie sheet and bake 30 minutes at 300°. Stir occasionally.

PEANUT BUTTER-MARSHMALLOW CREME CANDY

Mrs. Betty Stoll

2 c. sugar	1 jar Marshmallow Creme
2/3 c. milk	1 tsp. vanilla

Cook 1st column to soft ball stage remove and add 2nd column. Stir till all blended and pour in buttered (9 x 9) pan.

OVEN BAKED CARAMEL CORN

Betty Stoll

2 c. brown sugar	1 tsp. salt
2 sticks oleo	1 tsp. soda
1/2 c. corn syrup	7 1/2 qts. corn (popped)

Cook sugar, butter, syrup and salt for 5 minutes. Remove and add soda - pour over popped corn - spread on three cookie sheets place in 200° oven for 1 hour - stir every 15 minutes. Cool before eating, may add nutmeats.

DIVINITY

LaVon Sampson

4 c. sugar	3/4 c. water
1 c. light corn syrup	3 eggs
1 tsp. vanilla	Nuts

Stir constantly over low heat until sugar is dissolved, heat to 255°F. without stirring. Then beat egg whites stiff, add cooked syrup gradually. Beat until thick and loses its gloss add vanilla and nuts. Drop on waxed paper.

HOLIDAY FRUIT CANDY

Mrs. James Thompson

3 c. sugar	1/2 lb. pecans
1 c. light corn syrup	1/2 lb. walnuts
1 carton whipping cream	1/2 lb. Brazil <u>or</u> filberts
1 carton Half and Half	1/2 lb. candied cherries (diced)
1/8 tsp. salt	1/2 c. candied pineapple (diced)
1 tsp. vanilla	

Put 1st column in a skillet and cook (without stirring) to soft ball stage or 236°. Remove from heat and let stand 5 minutes add 1 tsp. vanilla and beat until thick add 2nd column then pour in cookie sheet and put in refrigerator overnight.

Boil the syrup until its thick  
 Pour and cool the candies - quick!  
 Pretty shapes and trimmings make  
 And you'll have candy that looks and tastes just great.



CEREAL CANDY

Faye Sampson

- |                  |                    |
|------------------|--------------------|
| 1 c. white syrup | 2 c. Rice Krispies |
| 1 c. cream       | 1 c. peanuts       |
| 1 c. sugar       | 1 c. corn candy    |
| 5 c. cornflakes  |                    |

Mix 1st 3 ingredients to soft ball stage. Mix in the next 4 ingredients.

## MISCELLANEOUS

REAL PLAY DOUGH

Marcy Olson

- |            |                        |
|------------|------------------------|
| 2 c. flour | 4 tsp. cream of tartar |
| 2 c. water | 4 tsp. Wesson oil      |
| 1 c. salt  | Food coloring          |

Mix salt, flour and cream of tartar. Add oil and water. Stir until smooth. Set on medium heat and stir constantly, till it pulls away from pan. Turn on bread board or table and let kids knead until cool. Store in covered plastic container after completely cooled.

BRIGHT IDEA

For a new bacon treat; dip bacon slices in beaten eggs; then in crushed cracker crumbs and broil.

COOKING TIPS

1. Wet eggs in cold water before putting into boiling water to cook and they will not crack.
2. Substitute canned mackerel for salmon in recipes.
3. Use sieved cottage cheese in "sour cream" dips.

KINDERGARTEN RECIPES

Hannah Ann Anderson

GRANDMA'S MEAT:

Ham and cow ham. One pound of ham and 1 pound of cow ham. She puts it in a big dish and puts about 6 pounds of salt probably and 7 pounds of pepper on it and then put it in the oven about 7 degrees for 10 hours.

Continued Next Page.

## KINDERGARTEN RECIPES (Continued).

## CHOCOLATE CHIP COOKIES:

She puts in 1 inch of butter, 1/2 c. sugar, 1/2 c. flour, 1 egg. Then she stirs it with a tall spoon. Then she puts all the chocolate chips I think (40). She puts it on a pan, puts in the oven a hot one -- not too hot..Then she puts it on some paper and puts another set in and takes them out.

## ESCALLOPED POTATOES AND HAM:

She gets a potato and gets the skin off the potato and slices the stuff in the potatoes in squares. She puts them in a pan and she cooks it with hot fire. She slices ham off that she buys at the grocery store. She uses about 10 slices of meat and cooks it with potatoes...That's all she does we eat it.

## ZOOM JELLO:

You need 2 kinds of Jello 1 is red and 1 has to be lime (it's a yellow). You put the red in a glass and then you boil hot water about 1/2 cup of water and put red Jello in it and mix it until the white stuff is gone. Then you Jello that, put it in the refrigerator and after it's jelloed put some lemon Jello in and Jello it until it get jelloed then red, etc. and after it is all jelloed, you put whip cream on it and eat it.

## PANCAKES:

4 c. milk, 6 tsp. salt, 5 c. pepper. She bakes these on a pan for 4 minutes and takes 'em out and eats 'em.

## STEAK:

She put it out on the grill. She lights it up- the grill. It turns it into meat. She put ketchup on it..I love it that way. She turns it with a spatula and then she takes it into the house.

LEMON WHEY

Grandma's Cookbook

An excellent drink for a person with a cold, to induce perspiration, is made putting one half pint of milk in a saucepan. Boil and pour in a tablespoon of lemon juice; add more if this does not turn the milk. Let it boil up then put in into a bowl to settle; strain and sweeten and add a little hot water if the whey is too acid to be agreeable.

**CROUP:**

One teaspoonful of molasses and one teaspoonful of goose oil given to a child in the early stage of croup will relieve it at once.

**SPRAIN REMEDY:**

Take the white of two eggs and put into a cup; stir with a lump of alum the size of a English walnut until it jellies. Saturate a cloth and apply to the sprain. Changing it for a fresh one as often as it becomes hot and dry. Keep the limb in a raised or horizontal position.

**NIGHTMARE:**

This is a complaint which comes when the sleep is disturbed. It is the dreaming of something horrible and the person feels that it is something from which he cannot escape but is the victim. HE ATTEMPTS to scream for help but usually his effort is in vain. Nervous and overworked people are especially subject to it. It is due to poor curculation. It is not only unpleasant but dangerous. The best remedy is to bathe each morning in cold water on arising, eat plain foods, little or no meat, tea or coffee, and breathe deeply for fifteen minutes each night before retiring.

**TOBACCO SMOKING:**

I consider tobacco smoking one of the most injurious and deadly habits a boy or young man can indulge in. It contracts the chest and weakens the lungs, thus predisposing to consumption. It impairs the stomach, producing indigestion. It ebilitates the brain and nervous system, inducing epileptic fits and nervous depression. It stunts the growth and is one cause of the present race of pigmies. It makes the young lazy and disinclined to work. It is one of the greatest curses of the present day.

**WRINKLES:**

If you have lost any teeth that will account for the lines, otherwise you should not have wrinkles before sixty. There is no other treatment that will take the place of massage for obliterating wrinkles.

Continued Next Page.

## 1907 FROM GRANDMA'S COOKBOOK (Continued).

## TO ARREST FALLING HAIR:

Scalp massage will arrest falling hair almost immediately. Be sure to get the treatment from someone who understands her profession. Improper massage is worse than none.

## TO REMOVE WARTS:

These unsightly excrescences can be effectually removed by steeping or soaking a small piece of beef all night in vinegar. Cut what will cover the wart and tie it on. Strips of sticking plaster will fasten it on. Take the meat off in the daytime and put it on at night. In two weeks the wart will die and fall off.

## BED BUG EXTERMINATOR:

The best method ever tried to kill bed bugs is to thoroughly saturate the bedstead with common coal oil (kerosene). Repeat two or three times. Iron beds are much better than wood because bugs cannot hide themselves.

## TO TREAT RATS AND MICE:

When these pests of the kitchen are troublesome, and "puss" is not on duty, they may be soon disposed of by the following strategy: put a barrel with a little meal in it, in a place where they "most do congregate". After having been fed long enough to relieve the "oldest and most experienced rat" of his suspicions, fill the barrel one-third or one-half full with water, and sprinkle the meal two or three inches deep on the top of it. In some cases a dozen or more are thus caught in a night.

LIFE CHRISTIAN STYLE

Eleanor Engstrom

1 willing heart	1 cup sugar of love
2 cups flour of diligent	2 T. leavening of concern
Bible study	1 T. essence of humility
1 cup of milk of prayer	1/2 teaspoon salt of perseverance
1/2 cup butter of consecration	

Prepare willing heart by accepting Christ as your Savior. Then sift the flour of diligent Bible study to remove lumps of ignorance and self opinion and mix well with milk of prayer. Combine the sugar of love, the butter of consecration, the leavening of concern and the salt of perseverance. (Do not substitute.)

To flavor add to the above preparation the essence of humility. Pour into prepared heart, well lined with the Holy Spirit and bake in the warmth of God's approval. Servings unlimited. A good recipe to live by.



RECIPE FOR CHILD RAISING

Eleanor Engstrom

1 c. Proverbs 22:6                      1/2 tsp. Proverbs 3:5  
 2 T. Proverbs 19:19; 23:13            1/2 c. Titus 2:3-7  
 Pinch Ephesians 6:4

Mix all ingredients, add a pound of persistence, one cup of love and whip until right consistency. This recipe is recommended by the creator of mankind.

FAMILY PIE

Eleanor Engstrom

One handful of forgiveness            A full pound of unselfishness  
 1 heaping cupful of love

Mix together smoothly with complete faith in God. Add 2 T. of wisdom, 1 tsp. of good nature for flavor. Sprinkle generously with thoughtfulness.

FOREVER WEDDING CAKE

Eleanor Engstrom

1 rounded cup of true love            A pinch of unselfishness  
 1 heaping cup of perfect trust       A sprinkle of interest in all  
     and confidence                      that he does

Mix all ingredients with a pint of sympathy, flavor with a bright fireside and a loving kiss. Bake well for all your life.

RECIPE FOR SUCCESS

Mrs. Hazel Hoelscher

One cup of effort, one cup of perservance, 1/2 cup of consen-  
 tration, 2 heaping cups of common sense, sifting carefully to  
 remove unreality, 1/2 cup faith. Stir in 3 tablespoons each of  
 courage and self-discipline, a pinch of imagination, a dash of  
 vision, a teaspoon of humor will help to sweeten the rising period.  
 Mix all ingredients until well blended, and the results will be  
 great.

Blessings be upon the cook -  
 Who seeing buys this little book  
 And buying, tries and tests its wares;  
 And testing throws away her cares;  
 And carefree, tells her neighbor cook  
 To get another such a book!

RECIPES FROM OLD COOKBOOKS CURED ANYTHING

Eleanor Engstrom

A cookbook published 100 years ago reports that "the average life in American would be about 80 years if proper care were taken of mind and body; at present it is only 34 years."

Along with recipes, these old cookbooks always offered suggestions for a happier and longer life and also remedies to cure anything that could go wrong with a man, his family or even his horse! For example:

IF YOU WANT A GIRL BABY: Put sugar on your bedroom window sill.

IF YOU WANT A BOY BABY: Put salt on your bedroom sill.

FOR GROWING HAIR: Rub the following mixture into the scalp every morning. Take of whiskey-one wine glassful, glycerine - 1 tablespoonful, quinine- 20 grains. Dissolve quinine in whiskey before adding other ingredients.

LIQUID FOR FORCING THE BEARD: 2 ounces cologne, 12 drops lavender, 2 drams tincture cantharides. Apply to the face daily and await the results. Said to be reliable.

For SLEEPLESSNESS: Lie with the head to the north, for there is no doubt something in the electrical effects of the earth work upon the body in that position.

FOR RED HANDS: Keep your feet warm by soaking them in hot water, and keep your hands out of the water as much as possible.

FOR WIND, COLDS, OR NIGHT SWEATS: Make a strong tea of sage and drink a cupful as emergency may demand.

FOR WHOPPING COUGH, COLDS AND ASTHMA: Make external application of crushed garlic, or make into syrup by adding white sugar to the garlic.

FOR COLDS, HEADACHES, AND SIMILAR DISEASES: Make a strong tea of catnip and drink before retiring. This is an excellent domestic remedy and it will produce active perspiration.

FOR HOARSENESS, PALSY, DROPSY AND RHEUMATISM: Make a syrup by boiling a horseradish root and add sufficient sugar to make it palatable. Take 2 teaspoonfuls two or three times daily.

FOR ASTHMA SUFFERERS: Sufferers from asthma should get a muskrat skin and wear it over their lungs, with the fur side next to the body. It will bring certain relief!

\* \* \* \* \*

# FOREIGN FOODS







# FOREIGN FOODS

## BOHEMIAN STYLE SAUERKRAUT AND DUMPLINGS

Mary K. Johnson

5 lb. pork roast (sprinkled with caraway seed and onion) 1 T. salt  
 4 potatoes (grated) (add) Flour (add to make stiff batter)  
 4 eggs

Drop in boiling water (salted) till fluffy. When pork is almost done add 1 can sauerkraut to residue, drain dumplings add to sauerkraut, let set a few minutes to flavor the dumplings. Serve hot.

## GERMAN STYLE POT ROAST

Ethel Hinderaker

2 or 3 lb. beef chuck roast 1 envelope 3/4 brown gravy mix  
 2 T. oil 1/4 tsp. ground allspice  
 1 1/4 c. water  
 1 can (1 lb.) sauerkraut (drained and rinsed)

Brown roast in oil in large skillet, add water and rinsed sauerkraut, cover and simmer 1 to 2 hours, until tender. Stir contents of gravy mix and allspice into liquid. Cook just until thickened. Slice roast in diagonal slices and serve with sauerkraut gravy.

## SWEDISH MEATBALLS

Hannah Ann Anderson

2 lb. mixture of ground pork, 4 peppercorns (freshly ground)  
 beef and veal 2 tsp. salt  
 1 medium onion (grated) 1/2 tsp. sugar  
 1 1/4 c. milk 1/4 tsp. nutmeg  
 1 c. very fine dry bread 1/4 c. water  
 crumbs 1 bay leaf  
 1 egg 2 whole allspice  
 1 T. vinegar

Have meats ground together using equal quantities of pork, beef and veal. Grate onion and mix with milk. Set aside.

Continued Next Page.

SWEDISH MEATBALLS (Continued).

Add bread crumbs, egg, vinegar, ground pepper, salt, sugar and nutmeg to ground meat. Strain onion particles from milk and add milk to meat mixture. Mix well using hands. Roll into balls the size of walnuts, roll in flour. Brown meatballs in small quantities of hot fat, turning to keep round as possible. As meatballs brown lift from pan and brown those remaining. After all are browned, return them to pan add water and spices simmer for 1 hour over low heat. Can be kept and reheated.

DANISH CABBAGE HEAD

Mrs. Birch Fleming

1 medium sized cabbage head	2/3 c. milk
1 1/2 lb. ground beef	1/4 c. onion (chopped)
2 eggs (beaten)	1 tsp. salt
3 slices of bread	1/8 tsp. pepper

Cut top of cabbage head off and save to put back on the stuffed cabbage head. Scrape out cabbage including core, but don't break through. Leave about 1/4 inch wall all around.

Mix beef, eggs, bread dampened in milk, onion, salt and pepper. Put into cabbage head and place the top back on it. Wrap in cheesecloth and tie. Put in kettle to boil for 1 hour or until tender.

Use as much water in kettle as you can. Slice and serve with melted butter. May sprinkle nutmeg over - is you wish.

GORO (Must be made on Pizzelle iron)

Eleanor Ritland

12 whole eggs (beaten well)	1 tsp. anise oil (get at drug store)
36 T. white sugar	
36 T. oleo (melted) almost 1 lb.)	2 tsp. vanilla
	2 lbs. flour (about 5 c.)

Beat eggs well. Add sugar, melted oleo and flour alternately beating with beaters constantly. Add anise oil and vanilla and mix. Use almost one teaspoon of dough for each cookie.

SWEDISH TEA RINGS

Helen Jacobson

1/2 lb. butter	1 c. pecans (chopped)
4 T. (heaping) powdered sugar	2 c. flour (more if needed)
2 T. water	

Form into rings. Bake slowly at 300°. When done dip in powdered sugar.

SWEDISH RICE PUDDING

Ruth Gumtau

1/3 c. rice (not precooked)	1/2 c. sugar
4 eggs	1 tsp. salt
1 can (13 oz.) evaporated milk	1 1/2 tsp. vanilla
1 c. milk	Cinnamon <u>or</u> nutmeg (if desired)

Cook rice accordint to pkg. directions and blanch. Mix eggs, milks, sugar, salt and flavoring in baking dish or casserole. Add rice and mix thoroughly. Sprinkle with spices - if desired. Bake at 350°F. about 1 hour or until custard is firm.

SWEDISH SPRITZ COOKIES

Sadie Lundberg

1 c. white sugar	2 1/2 c. flour
1 c. soft butter	1/2 tsp. baking powder
2 eggs	Pinch of salt
1 tsp. almond extract	

Cream butter and sugar well. Add eggs and flavoring, then flour mixture. Use a cookie machine and make S's or O's. Bake 8 to 10 minutes at 350°.

SWEDISH COOKIES

Mrs. Laverne Buland

1 c. sugar	1/2 tsp. cream of tartar
1 c. shortening	1/2 tsp. salt
1 egg	1/2 tsp. soda
2 c. flour	2 tsp. vanilla

Chill dough. Form into balls. Flatten and bake 8 to 10 minutes.

SWEDISH CINNAMON ROLLS

4 c. flour	1 pkg. yeast
1 tsp. salt	1/4 c. very warm water
1/4 c. sugar	3 egg yolks
1 c. butter	1 c. milk (scalded and cooled)

Cut butter into flour, salt and sugar, (like pie crust), dissolve yeast in water. Add all to flour mixture. Beat well, chill overnight. Grease 24 muffin cups. Roll 1/2 the dough (12 x 10). Spread with butter. Sprinkle 1/4 c. sugar, 3/4 tsp. cinnamon. Roll up. Cut in 12 slices. Repeat for rest of dough. Cover - let rise 1 hour. Bake 20 to 25 minutes.

SWEDISH THIN PANCAKES

3 eggs	1 c. flour
1 tsp. salt	2 c. milk

Pour a small amount of batter onto a greased skillet, tipping the skillet so that the batter will cover the entire bottom. When underside is nicely browned, turn and bake other side. Pancake should be very thin. Very good spread with butter and sprinkled with sugar.

SWEDISH SPRITS

Mrs. Reuben Greiman

1 1/2 c. butter <u>or</u> oleo	2 tsp. vanilla
1 c. sugar	4 c. flour (sifted)
1 egg (well beaten)	1 tsp. baking powder

Thoroughly cream butter, sugar, add egg and vanilla. Beat well. Sift dry ingredients. Add to creamed mixture and mix to a smooth dough. Do not chill the dough. Force through cookie press, forming various shapes. Decorate with colored sugar. Bake on ungreased cookie sheet in 350° oven about 10 minutes or until lightly browned.

DANISH APPLE CAKE

Barbara Herrstrom

1/4 c. butter <u>or</u> oleo	2 c. applesauce
3 T. brown <u>or</u> white sugar	Cinnamon
1 1/2 c. graham cracker crumbs	

Melt butter in frying pan. Blend sugar and crumbs. Place in frying pan and cook slowly over low heat, stirring constantly until lightly browned. Place 3/4 c. crumb mixture in greased baking dish. Cover with applesauce and sprinkle with cinnamon. Top with remaining 3/4 c. crumbs. Chill in refrigerator at least 4 hours.

PEPPERNEERS (Pebbernader) (Danish)

Mrs. Emmett Hansen

4 c. flour	1 tsp. carbonated ammonia (get at drug store)
1 c. molasses	2 eggs (slightly beaten)
1 c. sugar	2 T. lard
1/4 tsp. allspice	2 T. butter
1/4 tsp. cloves	
1 tsp. cinnamon	

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## PEPPERNEERS (Continued).

325°.

Mix dry ingredients, cut in lard, eggs and butter. Roll in long strips like a pencil. Cut into 1/4 inch pieces. Bake on a cookie sheet until firm and lightly brown.

DANISH PRUNE STRIP

Mrs. Emmert Hansen

## CRUST:

2 c. flour	1 stick oleo
2 tsp. baking powder	1 egg
1 tsp. salt	1/4 to 1/2 c. milk
1 T. sugar	

## FILLING:

1 lb. prunes	2 T. flour
1/2 c. sugar	

Stir dry ingredients together. Cut oleo in as for pie crust. Add egg and milk to make dough like soft pie crust. Roll out into 2 long narrow (5 x 18) crusts. Thicken filling over low heat and spoon into center of dough. Fold up edges the long direction. Bake 18 to 20 minutes at 375°. Glaze when cool.

For other fruit fillings, use peach or cherry pie fillings or a combination of peach and apricot.

LIVER POSTEJ (Danish)

Mrs. Emmert Hansen

2 lbs. pork liver	1 T. flour
1 lb. pork sausage	1 tsp. salt
1 c. sweet cream	1/2 tsp. pepper
4 eggs	1 tsp. allspice
1 medium onion	

Grind liver and onion. Add sausage, eggs, and cream. Add flour and spices. Mix well. Pour into loaf pan, and cover with bacon strips. Bake for 1 1/2 hours at 350°. To use blender, cut liver into strips and blend using eggs and cream to make it easier. Then in bowl add sausage and dry ingredients.

She did not make us perfect  
 But nature still was kind  
 To our own faults she made us  
 Amazingly blind!

## DANISH PASTRY

Mrs. Jordan Paulsrud

UNDER CRUST:

1 c. flour                      2 T. water or more  
Pinch of salt  
1/2 c. butter or margarine

Mix and spread very thin on cookie sheet with fingers.

CUSTARD:

Melt 1/2 c. butter. Add 1 c. flour, 1/8 tsp. salt. Stir, then add 1 c. cold water. Cook until it makes a ball. Remove from stove. Beat in 3 eggs, one at a time.

Spread custard, over crust and bake at 400° for ten minutes. Lower heat and bake 25 minutes longer. While still warm spread with thin powdered sugar icing flavored with 1/2 tsp. almond extract.

KLEINER (Danish)

Mrs. Floyd Twedt

3 eggs	1/4 c. cream <u>or</u> Half and Half
1 c. sugar	1 tsp. cardamon
1/2 c. butter	2 tsp. baking powder
1 tsp. salt	3 1/2 c. flour

Chill dough well. Roll out to 1/4 inch thickness or less. Cut into diamond shapes. Pull one point far through. Cook in deep fat at 375°. Use metal knitting needles to turn them and lift them from fat. Dust with powdered sugar before serving.

## ROSETTES

4 eggs (whipped with fork	2 tsp. sugar
just enough to break yolks)	1 tsp. salt
2 c. milk	2 c. flour (sifted)

Put lard in a deep pan; let it get real hot. Put rosette iron into get warm. Your batter will be thin so keep in a bowl. Dip iron only to top edge into batter, then into hot grease. When cool dip into powdered sugar.

## MOCK CHOP SUEY

1 lb. hamburger	3/4 c. rice (uncooked)
1 onion (chopped)	1 can cream mushroom soup
No salt	2 cans water
2 c. celery (chopped)	2 T. soy sauce

Continued Next Page.

MOCK CHOP SUEY (Continued).

Brown hamburger, onion and celery. Mix well with other ingredients. More water may be needed. Bake 1 hour in moderate oven in flat baking pan.

CHINESE ONE DISH MEAL

Ethel Holm

1 lb. veal <u>or</u> beef	1 can peas (1 c.)
(cut in cubes)	1 can mushroom soup
2 medium onions (chopped fine)	4 T. chop suey <u>or</u> soy sauce
1 c. celery (chopped)	1 tsp. salt
2 T. fat	1/4 tsp. pepper
1/2 c. rice (uncooked)	2 c. water
1 can chicken soup	

Brown the meat, onions and celery in fat. Add the rest of ingredients, mixing well. Place in a large greased casserole. Bake at 325° oven for 1 1/2 hours. Serves 10 or 12.

NOTE: A can of mixed vegetables may be added, if desired.

SPAGHETTI SAUCE

Cindy Goodhart

1 1/2 lb. hamburger	3 or 4 slices of cheese
Onion <u>and</u> garlic (as desired)	2 T. brown sugar
2 large cans tomato sauce	Salt <u>and</u> pepper

Brown meat and add garlic and onion. Add tomato sauce, cheese, brown sugar, salt and pepper. Simmer at least 1 hour.

SPAGHETTI SAUCE

June Johnson

20 T. cooking oil	30 c. water
10 cloves garlic (minced)	5 tsp. sugar
<u>or</u> 5 tsp. garlic powder	5 tsp. oregano
5 c. onion (chopped)	10 tsp. salt
1 can (No. 10) tomato paste	2 1/2 tsp. pepper

Cook all together. Makes 2 1/2 gallons.

TACOS

Mrs. Sterling Wicks

SHELL:

2 c. flour  
1 tsp. baking powder  
2 tsp. salt

Water (as needed so dough holds together)

Continued Next Page.

## TACOS (Continued).

Brown hamburger, add chili beans and chili powder. Roll a little piece of dough on flour surface, approximately 5 inch circle. Place small amount of meat mixture in middle and overlap and pinch dough to seal edges. Drop in very hot grease. Brown on both sides. Drain on paper towel. Open taco and add taco sauce, Cheddar cheese, shredded lettuce and tomatoes.

LASAGNA

Linda Lee

1 1/2 lbs. ground beef	1/4 tsp. garlic powder
1/4 tsp. oregano	
1 can (1 lb.) stewed tomatoes	1 can (1 lb.) tomato sauce (I use Hunt's sauce special)

Salt and pepper (to taste)

1 pkg. Mozzarella cheese	Parmesan cheese
6 slices American cheese	

1 pkg. (small) lasagna noodles

Brown ground beef, oregano and garlic powder in large skillet. Add stewed tomatoes and tomato sauce and simmer 20 to 30 minutes.

Cook noodles.

In baking dish make layer of noodles, layer of cheeses (cut in strips), layer of meat sauce. Top with Parmesan cheese. Repeat this to make two layers.

Bake in 350° oven for 30 minutes.

ITALIAN LASAGNE

(Serves 6)

Mrs. Birch Fleming

1 lb. ground beef	1/4 tsp. pepper
2 T. salad oil	1/2 tsp. oregano
2 cloves garlic	1/2 lb. lasagne noodles
1 can tomato paste	Mozzarella cheese (sliced)
1 can (No. 2) tomatoes <u>or</u>	Ricotta <u>or</u> cottage cheese
1 can tomato sauce	Parmesan cheese (grated)
1 1/2 tsp. salt	

Continued Next Page.



ITALIAN LASAGNE (Continued).

Heat oil, add ground beef and garlic and brown. Add tomatoes, sauce, pepper, salt and oregano. Cover and simmer 15 minutes. Cook noodles until tender, then drain and rinse. Fill casserole with layers of noodles, cheese, tomato-meat sauce and Parmesan, ending with meat sauce and Parmesan. Bake at 350° for 30 minutes.

PIZZA DOUGH

Lorene Greif

1 c. warm water (105 - 115°)	1 tsp. salt
1 pkg. dry yeast	3 T. oil
3 c. flour	

Add yeast to warm water. Let stand 5 minutes. Stir to dissolve. Add flour, salt and oil. Beat vigorously. Turn dough onto lightly floured surface. Knead until smooth, about 30 seconds. Cover with towel. Let rest 20 minutes. Divide dough into 3 equal portions. Roll each portion into 12 1/2 inch circle. Place on greased (12 inch) pizza pan or cookie sheet. Brush dough with oil. Fill with sauce and bake 450° for 15 to 18 minutes.

ITALIAN MEATBALLS

Mrs. Arthur Sorem

1 1/2 lb. ground beef	Small onion (diced)
1/2 lb. plain sausage	Parsley <u>and</u> celery leaves
Salt <u>and</u> pepper	(chopped)
1 egg	1/4 c. milk
Garlic clove (crushed)	2 T. Parmesan cheese

Mix beef, sausage, salt and pepper with hands. Form into large ball with a hole in center. Add rest of ingredients. Mix well and add enough crushed crackers to make firm ball. Form balls and brown in skillet of 1/2 inch cooking oil. Then add to Italian spaghetti sauce and cook 1 hour or longer.

ITALIAN SPAGHETTI SAUCE

Mrs. Arthur Sorem

1/2 c. oleo (melted) <u>or</u>	2 large cans tomato paste
Mazola oil	Salt, pepper
1 garlic clove (crushed)	1/4 to 1/2 tsp. oregano
1 small onion (diced fine)	1/4 tsp. sweet basil
1 lb. ground beef	1 bay leaf
Celery <u>and</u> parsley leaves	1 qt. water

Continued Next Page.

## ITALIAN SPAGHETTI SAUCE (Continued).

Brown garlic and onion, add ground beef and brown. Add the rest. Bring to boil and simmer 4 to 6 hours. If you prefer, you may brown the garlic, onion and ground beef in a skillet and then place in Crock Pot. Cook on high 1/2 hour and then on low for 6 to 8 hours.

POLPETTE DI MANZO (Beef Meatballs)

Harriet Hokel

2 lb. twice ground beef	4 T. Parmesan cheese (grated)
2 eggs	3 slices day old Italian bread
3 T. fresh parsley (chopped)	1 c. bread crumbs
1 tsp. nutmeg (grated)	Vegetable oil (for frying)

Put meat in large bowl, add egg, parsley, nutmeg, salt and cheese. Wet bread, squeeze out water, shred and mix in meat mixture. Mix well but not too harshly. Form into balls size of large egg, then flatten to make 1 inch thick. Pour 1/2 inch oil in pan. When bubbling hot, cook meatballs until nicely brown and crisp. Serve with lemon wedges, or simmer in a tomato and onion sauce for 10 minutes.

DRAVLA

Mrs. Gertie Beran

1 gallon milk	1 tsp. vanilla
6 eggs	1 tsp. salt
2 c. sugar	2 c. buttermilk

Boil milk in hot oven 3 hours. Whip up eggs, sugar, vanilla, salt and buttermilk. Add to hot milk. This will curdle the milk so it's thick custard. Don't boil it too long as there will not be any juice left. The milk will turn a golden brown, and don't need to watch or stir so often when cooked in oven.

HAGLETTA

Ruby Nelson

1 1/2 qt. milk	1 c. sugar
1 c. buttermilk	3 eggs
1/2 tsp. salt	

Bring milk to boil. Beat eggs and mix with other ingredients. Then add to boiling milk and bring to boil. Reduce heat and simmer for 15 minutes.

FISH BOILED THE NORWEGIAN WAY

Ingeborg Thorsness

Cut frozen fish in serving pieces place the frozen pieces in saucepan with a few thin sliced green onions, salt, pepper, and dot with margarine. Cover and simmer over low heat 5 to 10 minutes.

KAVERING-NORWEGIAN RUSK OR COOKIE

Frieda Iverson

1 c. whole wheat flour	1 c. white flour
1/2 c. sugar	1/2 tsp. salt
1/2 tsp. cream of tartar	1 tsp. soda
2 tsp. baking powder	

Put above ingredients into bowl and cut in one stick margarine as you would pie crust. Add 3/4 c. buttermilk. Mix and put on floured board and cut into biscuits 1/4 inch thick. Bake for 12 minutes at 400°. Remove from oven. While still warm, cut in half and put back in oven to dry, slow oven 200° or 250° till crisp and light brown.

NORWEGIAN RYE BREAD

Mrs. Birch (Genevieve) Fleming

5 c. water	2 c. rye flour
2 T. shortening	1 envelope <u>plus</u> one tsp. yeast
1/2 c. molasses	11 to 12 c. flour (white)
2/3 c. brown sugar	
1 T. salt	

Measure water, shortening, molasses, sugars and salt into big bowl and heat until shortening is melted and mixture is warm. Stir in the rye flour and yeast. Stir in as much white flour as possible, then with your hands work in the rest. Knead until satiny and smooth. Cover, set in warm place and let rise until double in bulk. Punch down and let rise again. Then shape into 5 loaves. Place into well greased loaf pans. Cover and let rise again until double. Bake in 350° oven for 50 minutes.

KRUMKAKE

Lenora Klug

5 eggs (well beaten)	1 1/2 tsp. vanilla
1 c. sugar	1/2 lb. butter (no substitute)
1/2 tsp. salt	1 1/2 c. (about) flour

Mix very well. Add flour enough to be the thickness of waffles.

KRUMKAKE (Norwegian)

Velma Larson

3 eggs	1 c. flour
1 c. (scant) sugar	3 T. milk
1/2 c. butter (melted)	1/2 tsp. almond <u>or</u> vanilla extract

SVISKA SUPPE

Mrs. Elmer Hoelscher

1 pkg. mixed dried fruit, soaked overnight with pearl tapioca. Cook. Add raisins and sugar if desired. Cook at low heat several hours. I like sliced thin lemon slices and lemon juice for Flavor.

Instead of mixed dried fruit, you can use 1 lb. prunes, the lemon as above, 1 c. sugar, 1/2 c. Welch grape juice. Simmer 1/2 hour. Soak 1/2 c. tapioca in 1 1/2 c. water 2 or 3 minutes. Add and boil only 10 minutes or till clear.

KRINGLA (A tasty Norwegian delicacy.)Mrs. Herbert Watts  
Naomi Jans

1 c. sugar	2 1/2 tsp. baking powder <u>or</u>
1/2 c. butter <u>or</u> oleo	2 tsp. baking powder
1 egg	3 c. flour
1 c. buttermilk	1/4 tsp. salt <u>or</u> 1 tsp. salt
1 tsp. soda	1 tsp. vanilla

Mix sugar, butter and egg. Add buttermilk and soda, 3 c. flour, salt, baking powder and vanilla. Knead it on board. Cool in refrigerator overnight.

Take one third of dough, and on floured board take a small amount of dough, size of a walnut, roll out in a strip 7 to 8 inches long and make desired shapes. I make the figure eight and put (28) kringla per cookie sheet. Preheat oven to 475°.

Place kringla on ungreased cookie sheet. Bake until brown (5 to 7 minutes). 7 to 8 dozen.

\*May place under broiler until tops are toasted, but watch carefully as they cook rapidly.

\*\*After removing kringla from cookie sheet, brush with cold water to keep soft.



KRINGLAS

Mrs. Willis Burkema

2 c. sugar	5 tsp. baking powder
2 sticks oleo	1/2 tsp. salt
2 eggs	2 tsp. vanilla
2 c. buttermilk	6 c. flour
2 tsp. (level) soda (put in buttermilk)	

Chill before rolling. Bake at 450 to 475° till light brown.

KRINGLA

Mrs. Andrew Tjelmeland

1 1/3 c. sugar	2 tsp. baking powder
1 c. sweet cream	1/2 tsp. salt
1 T. butter	1 tsp. vanilla
3/4 c. buttermilk	3 1/2 c. flour
1 tsp. soda	

Bake at 450° on upper grate until starting to brown. Then finish under broiler.

KRINGLA

Mrs. Harold Hovick

1 c. sugar	1 c. buttermilk
1/2 c. oleo	1 tsp. soda
1 egg	2 1/2 tsp. baking powder
Salt	3 c. flour
Vanilla	

Mix and let stand overnight. Then roll a little at a time. Bake in 475° oven.

KRINGLA

Annerine Knouse

2 c. sugar	2 1/3 c. buttermilk
2/3 c. oleo	2 tsp. soda
2 egg yolks	2 tsp. baking powder
2 tsp. vanilla	6 c. flour
2 tsp. salt	

Chill this mixture overnight. Bake in a hot oven until brown.

Let your life be like a snow flake,  
leave a mark but not a stain.

KRINGLA

Mrs. Walter Williams

1 c. whipping cream	1 tsp. soda
2 T. shortening	2 tsp. baking powder
1 c. cultured sour cream	1/2 tsp. vanilla
1 1/3 c. sugar	Pinch of salt
1 egg yolk	3 c. flour

Combine sour cream and whipping cream. Let stand at room temperature 1 day. Cream sugar and shortening, add egg yolk. Add soda to sour cream and vanilla. Combine cream and sugar mixture. Add flour to rest of mixture and chill overnight. (Add baking powder to flour.)

KRINGLA

Erma Williams

1/2 c. Crisco	2 tsp. soda
1 stick margarine	2 tsp. baking powder
2 c. white sugar	1 tsp. vanilla
1/2 c. brown sugar	1/2 tsp. salt
2 eggs	5 1/2 to 6 c. flour
2 c. buttermilk	

Cream sugar and shortening, vanilla and salt. Add slightly beaten eggs, add buttermilk with soda, then flour plus baking powder. Cool in refrigerator or freezer. Roll out as kringla. Very hot oven.

RULL PÖLSE

Dorothy M. Peter

Take strips of brisket as big as you wish the rolls of meat to be. Separate and sprinkle with salt. Cut beef in strips. Season with nutmeg, pepper, ginger, and salt mixed together and a little onion. Sear the skins around these strips to make rolls. Tie with strings. Always pour boiling water into them when starting to boil. Take out of liquid and put under weight until cold. Slice cold and put on bread slices for sandwiches.

LUTE-FISH

Ella Olson

Buy about 1 1/2 lbs. of fish per person. Soak for several hours. Cut in pieces, shake off water and place in roaster, skin side up. Bake uncovered at 400 to 425° oven for 20 to 25 minutes. Test with fork.

FLAT BREAD

Mrs. E. W. Quam

1/2 c. Crisco	1 tsp. soda in 1 c. buttermilk
1/2 c. sugar	3 c. flour
1 tsp. salt	

Mix in order given and chill overnight. Roll very thin and cut in desired pieces with pie wheel. Bake on cookie sheet in oven till brown, 350°.

FLAT BRÖD

Mrs. Jordan Paulsrud

4 c. white flour	1/2 c. sugar
2 c. graham flour	3 T. sorghum
1/2 c. butter	1 tsp. soda
1 c. water	2 tsp. baking powder
1 c. buttermilk	1/2 tsp. salt

Boil water, buttermilk, butter and sorghum together. Pour over flour mixture and stir. Make into a long loaf and cut off small amounts and roll very thin. Bake on lefse iron until light brown on both sides.

FLAT BREAD

Mrs. Andrew Tjelmeland

3 c. flour	6 T. shortening
1 c. yellow corn meal	2 tsp. salt
1 c. whole wheat flour	2 to 3 c. boiling water
3 T. sugar	

Mix as for pie crust, roll thin and bake on grill until dry.

KUMLA - POTET KLUB

6 medium potatoes (grated raw)	1/2 tsp. baking powder
1/2 tsp. salt	Flour (enough to form a soft ball)
1/2 c. water	
1 c. milk	

Cut salt pork into small pieces and put in the middle of mixture. Drop into boiling water (if you wish, you can boil ham hocks for the juice to cook Klub in). Flour hands and shape into small balls. Boil 1 hour. Stir carefully so they do not stick to the pan. Serve with melted butter.

NORWEGIAN POTATO KUMLA

Mrs. Elmer Hoelscher

8 c. potatoes (raw grated)      2 tsp. salt  
 4 c. (heaping) white flour      1 tsp. baking powder

Prepare potatoes, add other ingredients, mix together, form into dumplings. Boil ham and drop dumplings into boiling ham broth. Cook 45 minutes to 1 hour. A little butter is good with each bite. Leftovers are good fried the next day.

DANISH DUMPLINGS (2 servings)

Julia Rose

1/4 c. Mazola oil      1/2 c. flour  
 1/2 c. water      2 eggs

Boil oil and water. Stir flour in rapidly. Stir rapidly until it sticks together. Add eggs, one at a time, stirring constantly. Drop by spoonfuls into hot simmering chicken broth. Do not cover. Turn dumplings gently.

KAVRING

Mrs. Arnold L. Nelson

2/3 c. butter      Cardamon seeds (1 tsp.) (crushed  
 1/4 c. other shortening      fine)  
 (I use lard)      1 c. sour cream  
 1 1/2 c. sugar      1 tsp. soda  
 2 eggs      3 1/2 c. flour

Mix - refrigerate overnight - make into 3 rolls as for icebox cookies. Bake in moderate oven until delicately browned. Cool and slice 1/2 inch thick and toast by placing on rack in hot oven 375°. Turn to brown both sides if necessary. Keeps well in a covered container.

KAVRING

Mrs. O. Osmundson

1 c. graham flour      1/2 c. lard  
 1 c. white flour      2 tsp. baking powder  
 1/3 c. sugar      1/2 tsp. soda  
 1 tsp. salt      3/4 c. buttermilk

Mix together flours, sugar and salt. Add rest of ingredients. Mix all together. Roll out, cut and bake. Cut in two and toast.

May I never miss a rainbow or a sunset,  
 Because I'm looking down.



NORWEGIAN GUMME (1 gallon)

Mrs. Elmer Hoelscher

3 eggs	21 c. sweet milk
2 c. sour cream	2 c. sugar
5 c. sour milk	4 dessert spoons flour <u>or</u> corn-starch

Let milk come to a boil. Add eggs and sour cream. Then sour milk. (Use low heat.) When about done, add sugar, and flour, dissolved in a little cold milk. It can simmer over low heat 8 to 10 hours - as desired, depends on how you like it.

HARRING KAGA

Mrs. Roy Hauck

2 qts. liquid (1 c. cream, 3 c. potato water, 1 qt. milk)	1 1/2 c. butter, Crisco <u>and</u> oleo (mixed)
3 potatoes (cooked and mashed)	1 1/4 c. sugar
	3 cakes yeast
	2 T. salt

Cook potatoes in qt. water, saving 3 c. for the liquid. Scald milk, cream and add shortening, sugar and salt to this, let cool. Add enough flour to make a thick batter, then add softened yeast and beat well. Add enough flour so dough doesn't stick to your hands. Place in a greased bowl, cover, and let rise until double in bulk. Make into large size buns. Let rise, roll and bake in hot oven or top of lefsa grill - first bottom side and then flip and brown top side. These keep so nicely in the freezer in large plastic bag.

GERMAN POTATO PANCAKES

Mrs. Elmer Hoelscher

6 large raw potatoes (grated)	2 T. flour
2 eggs	1/4 tsp. baking powder
1 tsp. salt	1/4 c. milk

Bake on griddle like plain pancakes. Good with applesauce and syrup.

LEFSE FLATBRÖD

Alma Knutson

1 c. corn meal	2 1/2 c. boiling water
1 c. graham flour	1 T. salt
2 c. white flour	1/2 c. sugar
2 tsp. Crisco	

Add Crisco to hot water, pour over dry ingredients. Add flour as needed and roll out like lefsa.

POTATO LEFSE

Mrs. Jordan Paulsrud

1 qt. potatoes (mashed)                      1/4 c. rich cream  
 1 tsp. salt                                      1 c. flour  
 1/4 c. vegetable shortening

Add salt, shortening and cream to potatoes. When cold, add flour. Form a loaf and cut off enough to make a small cake to fit frypan. Can use a lid to make them round.

POTATO LEFSE

Gladys Cole

3 good sized potatoes                      1 tsp. salt  
 1/2 c. cream                                      Flour

Cook and mash potatoes. Add cream and salt. When cool, add enough flour to roll thin. Use grooved rolling pin. Bake on griddle on both sides. Spread with butter and sprinkle with sugar. Fold or roll. (From Lille Hammer, Norway)

LEFSA

Minnie Hinderaker

4 c. flour                                      1/2 c. shortening (or 1 stick  
 1/2 tsp. salt                                      oleo)  
 1/4 c. sugar                                      2 c. boiling water

Pour boiling water over other ingredients all at once.

LEFSE

Mrs. Lloyd Thompson - Mrs. Carroll Pearson  
 Mrs. Lester Ritland

1 c. Crisco                                      8 c. flour  
 3 c. liquid (1/2 milk and  
    1/2 water)  
 3 tsp. salt                                      1/3 c. sugar

Cut shortening into flour, sugar, and salt. Add boiling water and milk. Mix until well blended. Shape into a pie shape ball on floured board. Cut into 24 pieces. Shape in small ball and flatten to form even patties. Place in bowl and flour slightly to keep from sticking. Roll with lefsa rolling pin very very thin, using flour to keep from sticking to board. Fold lefse over clean stick and bake on lefse grill. Brown lightly on both sides. Have grill about 400°. Lay out to dry and store in dry place or freezer.

FOYJENS (A German Christmas Recipe)

Ella Stearns

1 1/2 c. milk	1 small pkg. yeast
1 stick butter	2 T. sugar
1 c. raisins	Cardamon
10 eggs	1 tsp. salt
1 3/4 c. flour	

1. Bring 1 1/2 c. milk and 1 stick butter to a boil and add 2 T. sugar and 1 tsp. salt.
2. 1 c. raisins - bring to a boil - cool.
3. Get ready 1 pkg. yeast (little less) after it is dissolved a bit add 3 tsp. flour to make a paste.
4. 1 3/4 c. flour stir in 1 1/2 c. milk to make a thick paste (no lumps).
5. Pour some hot milk over the paste then pour into a kettle ((4) and (5) let it boil until it becomes a thick paste and lets loose from kettle.
6. Let it cool and keep stirring a bit and add a little milk at a time until 1 qt. is used, stir in cardamon and stir until warm.
7. Stir in the 10 egg yolks and when it is lukewarm add the yeast and stir and beat.
8. Then add flour - stir - adding a little at a time until it is thick - about 3 c. or more.
9. Add raisins just before last flour.
10. Then whip egg whites until stiff and fold in - more flour may be added until stiff dough. With spoon after it has raised enough - perhaps an hour or so bake in hot fat or Crisco like doughnuts. Dip by spoonfuls - dip in sugar or roll in sugar. Taste best when warm, can be reheated when ready to eat.

\* \* \* \* \*

ADDITIONAL RECIPES



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PHYLLIS HARRIS

DOROTHY SURRATT

GENERAL PUBLISHING AND BINDING

Iowa Falls, Iowa 50126

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